



CUCINA



Puglia: The Home of Trulli ***Lunch Menu***

Two courses HK\$368 (appetiser and main course)

Three courses HK\$398 (appetiser, main course, and dessert)

Four courses HK\$448 (two appetisers, main course, and dessert)

Additional **HK\$68** for a glass of wine, sparkling tea, soft drink, or fresh fruit juice

另加 **港幣 68** 享用餐酒、氣泡茶、汽水或果汁一杯

Antipasto / Appetiser

Smoked Salmon Tartare, Beetroot, Cucumber, Dill Cream Sauce, Caviar

煙三文魚他他、紅菜頭、青瓜、刁草忌廉、魚籽



Puglia

Apulian Burrata Cheese, Smoked Eggplant, Cherry Tomatoes, Basil Oil

普利亞布拉塔芝士、煙燻烤茄子、車厘茄、羅勒油

Broccoli Cream Soup with Sautéed Calamari, Horseradish 西蘭花忌廉湯配炒鮮魷、辣根汁



Lobster Bisque with Crème Fraîche (additional **HK\$68**) 龍蝦湯 (另加 **港幣 68**)

La Portata Principale / Main Course

Puglia

Orecchiette "alla Barese" Broccoli, Italian Pork Sausage, Chilli and Anchovy

巴里式貓耳朵粉、豬肉腸、辣椒、鯷魚

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffles (additional **HK\$68**)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **港幣 68**)



Pumpkin Risotto with Gorgonzola Cheese 南瓜意大利飯、藍芝士

Baked Fillet of Seabass, Almond Crust, Dijon Mustard 焗海鱸魚、杏仁、芥末

Puglia

Bracirole Pugliesi: Beef stuffed with Caciocavallo, Pancetta, Savoy Cabbage "Salentina Style"

普利亞薩倫托式肉卷: 牛肉薄片釀馬背芝士、意式煙肉、皺葉甘藍

Il Dolce / Dessert

Sabayon, Mixed Berries, Grand Marnier, Strawberry Ice Cream 沙巴翁、雜莓、金萬利酒、士多啤梨雪糕

Puglia

"Sporcamuss Pugliese" Puff Pastry, Vanilla Custard, Icing Sugar 普利亞夾心酥、雲呢拿吉士、糖霜

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律、檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

All prices are subject to a 10% service charge 以上價目須另設加一服務費



Signature
推介菜式



Vegan
純素



Vegetarian
素菜



Sustainable
可持續發展