

## Michelin-starred Chef Piergiorgio Siviero 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



Rocket Salad, Cherry Tomato, Shaved Parmesan Cheese, Balsamic Dressing  
火箭菜、車厘茄、巴馬臣芝士、黑醋汁

Tuscan "Panzanella Salad", Tomato, Seared Tuna, Croutons 托斯卡納沙律、番茄、烤吞拿魚、麵包粒

Piergiorgio

Hamachi, Almond Milk Mayonnaise, Lemon, Seaweed (additional **HK\$68**)  
油甘魚、杏仁奶蛋黃醬、檸檬、海藻 (另加 **港幣 68**)

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 椰菜花忌廉湯、意式火腿、黑松露



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

### La Portata Principale / Main Course



Penne with Black Truffle Cream Sauce, Mushroom, Parmesan Cheese  
黑松露忌廉汁長通粉、蘑菇、巴馬臣芝士

Maccheroncini Amatriciana, Pork Cheek, Onion, Tomato Sauce, Pecorino  
番茄醬杜蘭小麥意粉、豬面頰、洋蔥、番茄醬、羊奶芝士

Piergiorgio

Baked Pasta with Mollusk and Crustacean, Rocket and Wine Reduction Sauce, Prawn Powder  
焗海鮮意粉、火箭菜葡萄酒汁、鮮蝦粉



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (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**)

Piergiorgio

Fillet of Seabass, "Kebayaki Style", Salicorne Oil and Cauliflower  
蒲燒鱸魚柳、海蓬子油、椰菜花

Piergiorgio

Grilled Beef Sirloin, Carrot, Lemon & Soya Milk, Roquefort and Oyster  
烤西冷、紅蘿蔔、檸檬汁、豆奶、藍芝士及鮮蠔

### Il Dolce / Dessert

Coffee Affogato with Vanilla Ice Cream 咖啡阿法奇朵配雲尼拿雪糕

Piergiorgio

Tiramisu with Pumpkin and Ginger Ice Cream, Hazelnut Foam, Porcini Caramel  
提拉米蘇配南瓜及生薑雪糕、榛子泡沫、焦糖牛肝菌

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