

## Sardinia Signatures Lunch Menu

**Two Course \$368** (Appetiser & Main)

**Three Course \$388** (Appetiser, Main & Dessert)

**Four Course \$448** (Two Appetisers, Main & Dessert)

Additional **\$58** for a glass of wine soft drink or fresh fruit juice 另加 **\$58** 享用餐酒、汽水或果汁一杯

### Antipasto / Appetiser

Rocket Salad, Parma Ham, Tomatoes, Parmesan, Balsamic Dressing

火箭菜、巴馬火腿、番茄、巴馬臣芝士、意大利陳醋

Sardinia

Fregola Sarda, Mix Seafood, Bottarga, Lemon Oil 珍珠意粉、雜錦海鮮、烏魚子、檸檬油



Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 蕃茄忌廉湯、水牛芝士、香草醬



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

### La Portata Principale / Main Course

Risotto, Mixed Seafood, Tarragon

意大利飯、雜錦海鮮、龍蒿草

Sardinia

Malloreddus with Sausage, Tomato, Fennel Seed, Pecorino

撒丁島意麵配香腸、蕃茄、茴香籽、羊奶芝士



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

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Herb Crusted Fillet of Halibut, Lobster Sauce, Clams

香草焗比目魚、龍蝦汁、蜆肉

Sardinia

Roasted Pork Loin with Candied Fruits Sauce

烤豬腩配蜜餞水果汁

### Il Dolce / Dessert

Tiramigiù, Coffee Ice Cream, Zabaglione, Amaretti 意大利提拉米蘇、咖啡雪糕、沙巴翁、杏仁餅

Sardinia

Traditional Sardinian Milk Pudding, Caramel, Lemon and Rum

傳統撒丁島牛奶布甸、焦糖、檸檬及利酒

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律、紅莓雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge 以上價目另設加一服務費



Signature 推介菜式



Vegan 非肉食



Vegetarian 素菜



Sustainable 可持續成分