

KLOOK STAYCATION EXPERIENCE

A GLASS OF WELCOME BEVERAGE PER DINER WILL BE SERVED.

每位顧客可獲迎賓飲品乙杯

BURRATA PUGLIESE

PARMA HAM, BASIL PESTO, ARUGULA SALAD

水牛芝士, 巴馬火腿, 香草醬, 火箭菜

OR

RIBOLLITA TOSCANA

TUSCAN VEGETABLE SOUP, GARLIC CROUTONS

意式蔬菜湯, 蒜蓉麵包粒

CAPPELLINI CON ASTICE

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL

龍蝦天使麵, 蕃茄汁, 香草

OR

FUSILLI CON FUNGHI

FUSILLI, CHAMPIGNON MUSHROOM SAUCE, GUANCIALE, PECORINO

螺絲粉, 蘑菇汁, 鹽漬豬頰肉, 山羊芝士

BRANZINO

PAN-FRIED SEABASS, CAULIFLOWER PURÉE, ZUCCHINI TRIFOLATI,
SUNDRIED TOMATOES

香煎鱸魚, 椰菜花蓉, 意式焗小胡瓜, 番茄乾

OR

MANZO

ANGUS BEEF TAGLIATA, POTATO CREAM, BRAISED CARROTS,
MARSALA SAUCE

薄切安格斯西冷, 薯蓉, 慢煮甘筍, 瑪撒拿紅酒汁

TIRAMISU

MASCARPONE CHEESE

意大利芝士蛋糕

OR

FRUTTA E GELATO

SEASONAL FRESH FRUITS WITH VANILLA GELATO

仲夏鮮果配香草雪糕

SELECTED WINE PAIRING (2 GLASSES)

HK\$220 PER PERSON

PREMIUM WINE PAIRING (3 GLASSES)

HK\$280 PER PERSON

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費, 均以港元計算