Mezze and Appetizers
前菜

SEAFOOD PLATTER 988 (2pax)
特色海鲜拼盘（两位用）
oysters, Boston lobster, abalone, red prawn, langoustine
生蚝、波士顿龙虾、鲍鱼、红虾、海鳌虾

GRAND SEAFOOD PLATTER 1,388 (4pax)
丰盛海鲜拼盘（四位用）
oysters, Boston lobster, abalone, red prawn, langoustine, crab, octopus, scallop
生蚝、波士顿龙虾、鲍鱼、红虾、海鳌虾、蟹 、章鱼、带子

OYSTER 88 (each)
时令生蚝（每只）
Spéciale Ancelin No. 2, France 法国安莎莲2号生蚝
Gillardeau No. 2, France 法国吉拉德2号生蚝
Fine de Claires No. 3, France 法国芬迪嘉3号生蚝

BEEF CARPACCIO 238
生牛肉薄片
beef tenderloin, capers, parmesan, lemon-parsley dressing
牛柳、酸豆、巴马臣芝士、柠檬番茜酱

GREEK SALAD 198
希腊沙拉
cherry tomato, oregano, capers, feta cheese
樱桃茄、香草、酸豆、希腊芝士

☆SEAFOOD SALAD 288
海鲜沙拉
seafood, avocado, coconut lime dressing, green sauce
海鲜、牛油果、椰子青柠酱、青酱

☆SMOKED AMBERJACK 258
烟熏生鱼片
amberjack, lemon, micro cress
鲕鱼、柠檬、水芹

SCALLOP À BULHÃO PATO 258
炒带子
sautéed scallop, garlic, coriander
带子、香蒜、芫茜

Vegan & Vegetarian
纯素和素食

TOMATO SOUP 108
蕃茄汤
roasted San Marzano tomatoes, garlic-oregano bread
圣马札诺蕃茄、香蒜面包

HEIRLOOM VEGETABLE SALAD 198
原种蔬菜沙拉
carrot, beetroot, tomato, molasses dressing, hummus, pita bread
甘荀、红菜头、蕃茄、糖蜜酱、鹰嘴豆泥、皮塔饼面包

GLUTEN-FREE PASTA 218
无麸质长通粉
broccolini, cauliflower, kalamata olive, basil pesto, white beans
西兰花苗、花椰菜、卡拉马塔橄榄、罗勒香蒜酱、白豆

Soup
汤

COD FISH CONFIT 128
油封鳕鱼汤
cod fish confit, artichoke cream, caviar
油封鳕鱼、雅枝竹泥、鱼子酱

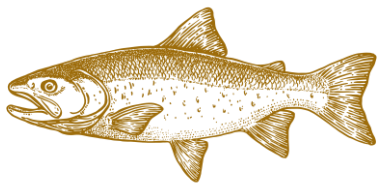
☆LOBSTER BISQUE 138
龙虾浓汤
lobster, paprika, coriander
龙虾、红椒粉、芫茜

Main
主盘

GRILLED SPRING CHICKEN 298
烤春鸡
spring chicken, rosemary, red onion, cherry tomato, chardonnay sauce
春鸡、迷迭香、红洋葱、樱桃茄、白酒酱

GRILLED IBERICO PORK 388
烤伊比利亚猪
pork fillet and pluma, brussel sprouts, apple, rum
猪里脊及肩胛、小椰菜、苹果、朗姆酒

MEDITERRANEAN STYLE LAMB RACK 398
地中海风味羊排
lamb rack, Mediterranean herbs, lentil du puy, lamb sauce
羊排、地中海香草、扁豆、羊肉酱

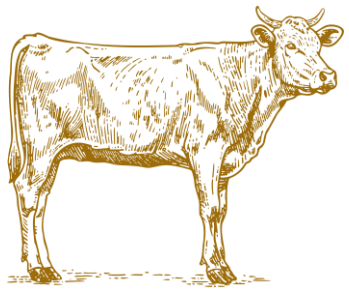


☆MEDITERRANEAN STYLE SALT-BAKED SEA BASS 888
地中海风味盐烤鲈鱼
1kg sea bass, spinach, potato, black olive, capers, fish sauce
1公斤鲈鱼、菠菜、薯仔、黑橄榄、酸豆、鱼汁

ROASTED RED SNAPPER 298
烤红鲷鱼
red snapper, eggplant and pepper sauce, toasted chorizo migas, cataplana sauce
红鲷鱼、茄子辣椒酱、烤西班牙香肠、海鲜汁

MEDITERRANEAN STYLE LEMON COD FILLET 338
地中海风味柠檬烤鳕鱼
cod, lemon, asparagus, chickpea cous cous
鳕鱼、柠檬、芦笋、鹰嘴豆小米沙拉

☆GREEK STYLE GRILLED OCTOPUS 398
希腊风味烤章鱼
octopus, potato, piquillo pepper, kalamata olive, oregano
章鱼、薯仔、西班牙甜辣椒酱、卡拉马塔橄榄、香草



BRAISED WAGYU BEEF CHEEK 348
烩和牛脸颊肉
wagyu beef cheek, black garlic, balsamic onions, bourguignonne sauce, mashed potato
和牛脸颊肉、黑蒜、黑醋焦糖洋葱、勃艮第酱、薯蓉

GRILLED BEEF TENDERLOIN 548
烤牛里脊肉
beef tenderloin, potato mille-feuille, black truffle sauce
牛柳、薯仔千层、黑松露酱

GRILLED WAGYU BEEF RIBEYE 598
烤和牛肉眼扒
wagyu beef ribeye, grilled vegetables
和牛肉眼扒、烤蔬菜

☆BLACK ANGUS BEEF BONE-IN RIBEYE 1,388
安格斯带骨肉眼扒
1-kg bone-in ribeye, grilled vegetables
1公斤带骨肉眼扒、烤蔬菜

Grains
主食

WAGYU BEEF AGNOLOTTI 228
和牛意式饺子
wagyu beef, beef jus, butternut pumpkin
和牛肉、牛肉汁、奶油南瓜

TRUFFLE TAGLIOLINI 258
松露宽条面
wild mushrooms, truffle sauce, parmesan
野生蘑菇、松露酱、巴马臣芝士

☆SPAGHETTI CHITARRA VERRIGNI 328
海胆酱意粉
sea urchin sauce, crab meat, tuna bottarga
海胆酱、蟹肉、西西里吞拿鱼子

MEDITERRANEAN RED PRAWN PACCHERI 328
地中海红虾管形意粉
red prawn, red prawn bisque, cherry tomato, basil pesto
红虾、红虾浓汤、樱桃茄、罗勒青酱

SEAFOOD RISOTTO 398
海鲜烩饭
seafood, cherry tomato, parsley
海鲜、樱桃茄、芫茜

Sides
配菜

RATTE MASHED POTATO 78
薯蓉

SAUTÉED BABY SPINACH 88
炒嫩菠菜

GREEN ASPARAGUS 98
芦笋

Desserts
甜点

☆SICILIAN CANNOLI 108
西西里奶油卷
ricotta cheese, pistachio, orange zest, Sicilian ice cream
意大利软芝士、开心果、橙皮、西西里雪糕

STRAWBERRY CHEESECAKE 108
草莓芝士蛋糕
ricotta cheesecake, yuzu crumble, strawberry ice cream
芝士蛋糕、柚子酥饼脆粒、草莓雪糕

TRUFFLE CHOCOLATE MOUSSE 108
松露巧克力慕斯
hazelnut praline, white chocolate, truffle ice cream
巧克力慕斯、榛果焦糖酱、白巧克力、松露雪糕

☆DESSERT TRIO 108
甜点三重奏
banana, chocolate, peanut mousse, creme anglaise, sugar tuile
香蕉、巧克力、花生慕斯、蛋奶酱、杏仁脆饼

ILLYMISU 108
咖啡提拉米苏
mascarpone cheese cream, coffee jelly, caramelized almond
意大利芝士奶油、咖啡冻、焦糖杏仁

MANGO POMELO 98
杨枝甘露
mango, pomelo, sago, coconut sorbet
芒果、柚子、西米、椰子雪葩

GELATO 98 (scoop)
雪糕（每球）
vanilla, hazelnut, chocolate, pistachio, caramel
香草、榛子、巧克力、开心果、焦糖

SEASONAL FRUIT SELECTION 98
时令水果拼盘

☆Signature厨师推介 | Locally sources本地来源 | Spicy Food辛辣食物 | Contains pork含有猪肉 | Vegetarian素菜 | Sustainable可持续捕获/耕种

If you have any dietary restrictions or food allergies, please let your server know. Prices are subject to 10% service charge.
如阁下对任何食物有敏感或要求，请告知您的服务员。所有价格须另加收10%服务费。
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