

Snack & Salad



Meatball Bolognese

The Cheesy

Arancini Ball

*Smoked Salmon Toast
with Tofu Sauce*

The Cheesy \$78
焗混芝士薯條

Fries topped with bolognese sauce and melted mixed cheese.

Arancini Ball \$88
意式炸芝士焗飯球

Lightly breaded and fried truffle mushroom risotto balls stuffed with Parmesan and Mozzarella cheese served with truffle mayonnaise.

Meatball Bolognese \$88
經典意式肉丸

Baked beef meatball topped with homemade bolognese sauce and mixed cheese.

Smoked Salmon Toast with Tofu Sauce \$98

煙三文魚多士配豆腐醬

Toasted baguette topped with tofu wasabi mayonnaise sauce, smoked salmon and diced tomatoes.

Crab & Avocado Stack

牛油果蟹餅

\$108

Marinated crab meat combined with avocado, shallot, dill, tomato served with toast.

Wings Platter

雞翼拼盤 - 蜜糖配香辣

\$118

Two flavours baked chicken wings tossed in honey sauce and buffalo sauce.

Classic Caesar Salad

凱撒沙律

\$98

Romaine lettuce tossed with Caesar dressing, topped with grated Parmesan cheese, housemade crispy bacon and croutons.

Add On (s) 加配 \$38

Grilled Chicken / Pan-seared Prawn / Smoked Salmon
雞肉 / 大蝦 / 煙三文魚

Ultimate Caprese Salad

水牛芝士蕃茄沙律

\$108

Fresh tomatoes and Buffalo cheese with fresh basil tossed in balsamic sauce and basil oil.

Tropical Mango Quinoa Salad

芒果藜麥沙律

\$108

Quinoa salad with mango, kale, cherry tomatoes, tossed in lime yoghurt dressing.



Wings Platter



Crab & Avocado Stack



Ultimate Caprese Salad

Tropical Mango Quinoa Salad

Classic Caesar Salad

A 10% service charge will be added to the bill 加一服務費

Signature

Vegetarian

Spicy

Sweet Crepe



S'mores \$78
二重邪惡
Graham cracker crumbs and Nutella® topped with toasted marshmallows.

Black & White \$78
經典狂迷
Sliced bananas and Nutella® topped with chocolate sauce.

Tuttie Fruiti \$88
果香繽紛
Sliced bananas strawberries and Nutella® topped with chocolate sauce and strawberry sauce.

Double Red \$88
雙紅吉士
Sliced strawberries, raspberries and vanilla custard topped with strawberry sauce.

Cookies & Cream \$78

黑白迷

Oreo® cookies and whipped cream topped with chocolate sauce.

Tea Break \$88

紅茶匯聚

Black tea custard and crumbles topped with chocolate chips and caramel sauce, served with daily gelato.

Say Cheese! \$88

香橙芝味

Orange cream cheese filling topped with fresh orange, candied orange slices and orange caramel sauce (ALC Grand Marnier).

Pink Delight \$88

紅粉佳人

Rose crepe with lychees and raspberries topped with whipped cream, white chocolate chips and raspberry sauce.

Caramel Garden \$88

焦蘋果桂

Warm cinnamon apple filling and vanilla custard topped with caramel sauce and caramelized walnuts.



A 10% service charge will be added to the bill 加一服務費

 Signature

 Vegetarian

 Spicy



California Chicken



Welcome Hong Kong



Prawn Delight



The Cowboy

Welcome Hong Kong

\$98

黑松露炒滑蛋

Topped with truffle scrambled eggs, butter lettuce, Cheddar cheese, Mozzarella cheese and truffle mayonnaise dressing.

California Chicken

\$108

加洲風情雞肉

Spicy chicken stuffed with butter lettuce, avocado, corn, tomatoes, chilli flakes and Mozzarella cheese topped with teriyaki sauce.

The Cowboy \$118

牛仔部落

Roasted beef, butter lettuce, stir-fried onion, Mozzarella cheese topped with tuna sauce.

Prawn Delight \$128

白汁大蝦

Pan-seared prawns, butter lettuce, button portobello mushrooms and Mozzarella cheese topped with cream sauce.

Savoury Crepe

 **Veggie Lover** \$108

素菜大啡菇

Fresh baked portobello mushrooms, butter lettuce, asparagus, stir-fried onion, Cheddar cheese and Mozzarella cheese, topped with truffle mayonnaise dressing.



Salmon Deluxe

 **Big Feast** \$118

美式手撕豬肉

Braised tender BBQ pulled pork, butter lettuce, red onions, bell peppers and Mozzarella cheese filling.



Hokkaido Scallop

 **Salmon Deluxe** \$128

芝味三文魚

Smoked salmon slices with avocado, capers, red onions, spinach, Mozzarella cheese and cream cheese filling.

 **Hokkaido Scallop** \$138

日本北海道帶子

Pan-seared scallops, butter lettuce, crab meat and Mozzarella cheese, topped with creamy corn sauce, mayonnaise dressing and bonito flakes.



Big Feast

Veggie Lover

Pasta & Risotto



Scallop Treat



Truffle World



The Chorizotto



Into The Wild



Classic Carbonara \$98

卡邦尼意粉

Spaghetti topped with bacon and Parmesan cheese tossed in a spectacular creamy and cheesy sauce.

Chef Bolognese \$98

鮮茄肉醬意粉

Spaghetti tossed in slow braised beef and tomato sauce topped with cherry tomatoes and Parmesan cheese.

Truffle World \$128

黑松露野菌長通粉

Penne in cream sauce with mixed mushrooms topped with Parmesan cheese.

Salmon Smoky \$138

煙三文魚長通粉

Smoked salmon, cherry tomatoes and spinach served on top of penne with tomato cream sauce.

The Spicy Prawn \$138

香辣鮮蝦意粉

Pan-seared prawn sautéed in garlic and cherry tomatoes served on top of spaghetti with tomato sauce and chilli flakes.

Into The Wild \$108

黑松露雜菌意大利飯

Black truffle risotto with mixed mushrooms and Parmesan cheese.

The Chorisotto \$118

西班牙辣肉腸意大利飯

Creamy Parmesan risotto tossed in diced chorizo, leeks, cherry tomatoes, button mushrooms and cream sauce topped with Parmesan cheese.

Scallop Treat \$138

帶子蘆筍意大利飯

Grilled scallops sautéed in butter served on top of risotto with asparagus, button mushrooms and Parmesan cheese.





BBQ Pulled Pork



Chorizo Supreme



The Rocket Man



Quattro Formaggi

Puff Pizza

 **Yo! Margherita** \$88
瑪格麗特

Tomato sauce topped with sliced tomatoes, spinach, fresh basil, Mozzarella cheese Cheddar cheese and Buffalo Cheese.

 **Quattro Formaggi** \$98
四重芝士菠菜

Cheddar cheese, Buffalo cheese, Mozzarella cheese, Parmesan cheese, topped with spinach and portobello mushrooms.

Sausage Party \$98
腸肉蘑菇

Tomato sauce topped with sausage, mixed mushrooms, red onions, cherry tomatoes, Cheddar cheese and Mozzarella cheese.

 **BBQ Pulled Pork** \$108
美式手撕豬肉

BBQ sauce topped with braised pulled pork, red onions, bell peppers, cherry tomatoes, Cheddar cheese and Mozzarella cheese.

 **Chorizo Supreme** \$108
西班牙辣肉腸

Tomato sauce with cherry tomatoes, mixed mushrooms, black olives, Cheddar cheese, Mozzarella cheese and Buffalo cheese, topped with chorizo sausage.

The Rocket Man \$118
帕爾馬火腿配火箭菜

Tomato sauce topped with cherry tomatoes, black olives, Cheddar cheese and Mozzarella cheese, topped with Parma ham and arugula.

 Signature  Vegetarian  Spicy

A 10% service charge will be added to the bill 加一服務費

From the Kitchen

Creamy Mussels



Roasted Spring Chicken



Sous Vide Beef Cheek



Wagyu Beef Burger





Grilled Angus Ribeye

*** Roasted Spring Chicken** \$138

原隻法式燒春雞

Whole roasted and seasoned spring chicken paired with homemade chicken gravy.

*** Grilled Salmon Fillet** \$188

香烤三文魚

Grilled salmon fillet served with lemon butter dill sauce.

🍷 Wagyu Beef Burger with French Fries \$168

和牛漢堡配薯條

100% wagyu beef chargrilled and topped with Cheddar cheese, lettuce, tomato, onion, mushroom and truffle mayonnaise sauce.

🍷 Sous Vide Beef Cheek with Mashed Potato \$188

紅酒慢煮牛頰肉配薯蓉

12 hours slow cooked beef cheek served with green beans and red wine sauce.

Creamy Mussels with French Fries \$168

白酒忌廉煮青口配薯條

Mussels with onions, bell peppers and cherry tomatoes tossed in cream sauce.

*** Grilled Angus Ribeye** \$218

安格斯肉眼扒

Well-marbled, juicy and savoury. Seasoned and seared ribeye served with homemade beef gravy.

*** BBQ Ribs** \$168

燒肉醬豬肋骨

Smoked and glazed pork ribs with BBQ sauce.

Freshly Made Sides

* Items are served with a choice of freshly made sides.

* 菜單可自由配搭以下新鮮配菜一款

French Fries / Baked Potato / Mashed Potato

薯條 / 焗薯 / 薯蓉



BBQ Ribs



Grilled Salmon Fillet

Gelato Shake



OREO Joy \$58
曲奇雲呢拿



The Naughty \$58
朱古力榛子

Drinks

Earl Grey Tea Hot \$32
伯爵茶

Chamomile Tea Hot \$32
洋甘菊茶

Classic Chocolate Hot \$32 Iced \$35
特濃朱古力

Lemon Tea Hot \$32 Iced \$35
檸檬茶

Fresh Juice Iced \$28
新鮮果汁

Sparkling Water (330ml) \$28 / Bottle
氣泡水

Mineral Water (330ml) \$28 / Bottle
礦泉水

Passion Fruit Soda Iced \$38
熱情果梳打

Lychee & Peach Soda Iced \$38
荔枝蜜桃梳打

Lemonade Soda Iced \$38
檸檬梳打

Soft Drinks Iced \$20
汽水





Awful Chocolate \$58
朱古力



Pink Lady \$58
士多啤梨



Mango-go \$58
芒果

Coffee



Espresso
特濃咖啡

Single Double
\$20 / \$24

Americano
美式咖啡

Hot Iced
\$32 / \$35

Cappuccino
泡沫咖啡

Hot Iced
\$35 / \$38

Latte
鮮奶咖啡

Hot Iced
\$35 / \$38

Mocha
朱古力咖啡

Hot Iced
\$35 / \$38

Cold Brew Coffee
冷萃咖啡

\$38



Affogato \$58
阿芙佳朵

A gelato scoop "Drowned"
in a shot of espresso

Beer & Wine

Beer 啤酒
\$48 / 330ml

House Red Wine 紅酒
\$58 / Glass \$238 / Bottle

House White Wine 白酒
\$58 / Glass \$238 / Bottle

It is illegal to sell alcohol to people under the age of 18.
法例規定不可售賣酒精類飲品予18歲以下的人士。

A 10% service charge will be added to the bill 加一服務費

Gelato & Sorbet



Less Fat & Calories
Handcrafted daily
Finest & freshest ingredients

1 Scoop \$38

2 Scoops \$48

3 Scoops \$58



Chocolate Forest \$58

Chocolate gelato

濃黑森林

Coconut Coma \$58

Coconut gelato

椰焦風情

Sundae

Banana Split \$88

Vanilla, Chocolate, Strawberry gelato

香蕉船



Dessert

Panna Cotta \$48

意式奶凍

Flavoured panna cotta.
(Daily flavour)

Brownie \$68

布朗尼

Homemade brownie
topped with daily gelato
and chocolate sauce.

Lava Cake \$78

心太軟

Molten chocolate cake with
daily gelato and fresh berries,
topped with strawberry sauce.

Dessert Combo \$108

甜品盛會

A combination of selected
housemade desserts includes
Panna cotta, Lava cake and
gelato.

* Allow 20 minutes for baking
製作需時20分鐘

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