

# APRIL LUNCH SPECIALS

## ENTRÉE

SOUP OF THE DAY 是日例湯

GREEK SALAD 輕盈希臘沙律

BEEF TARTARE CONNECTION 廚師精選西西里牛肉他他

+HKD20

## MAIN COURSE

PINSA CHEESY PESTO 自家製羅勒青醬馬蘇里拉芝士配辣豬肉羅馬薄餅  
(With Pesto Mozzarella & 'Nduja)

PINSA "NOT ONLY PROSCIUTTO" 巴馬火腿拉絲芝士羅馬薄餅  
(With Stracciatella & Prosciutto)

SPAGHETTI CARBONARA 卡邦尼蛋黃醬意大利粉  
(Egg Yolk, Guanciale, Parmesan Cheese)

TAGLIOLINI MUSSEL 菠菜青口伴龍蝦汁蛋幼麵  
(With Spinach Mussels in Lobster Sauce)

+HKD20

SEA BASS WITH ZUCCHINI 香煎海鱸魚柳配意大利翠玉瓜  
(Pan Fried Sea Bass with Italian Squash)

STEAK & FRIES 香烤美國牛扒配炸薯條  
(US Steak served with French Fries)

ADDITIONAL REQUESTS ON ANY CHANGES 轉配其他配菜

+HKD20 up

## DESSERT

HOMEMADE TIRAMISÙ 自家製經典提拉米蘇

PANNA COTTA CARAMEL SAUCE 焦糖意式奶凍

HOMEMADE YOGHURT CAKE 自家製乳酪蛋糕

COFFEE, TEA & SOFT DRINKS INCLUDED 奉送咖啡、茶或汽水

SWITCH TO CAPPUCCINO/LATTE 轉配 泡沫咖啡 或 鮮奶咖啡

+HKD10

HOUSE WHITE/RED 白酒/紅酒另加

+HKD35

2 COURSES + DRINK HKD 118

3 COURSES + DRINK HKD 138

SUBJECT TO 10% SERVICE CHARGE