



STARTER

Creamy Clam Chowder 周打蜆肉湯

| MAIN | | | |
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| (A) | <i>請選一款 Please Select One</i> Braised New Zealand Lamb Hind Shank in Italian Sauce and Served with Seasonal Vegetable 意式燴紐西蘭羊後膝伴時菜 | \$118 | |
| (B) | Linguine with Baby Corn, Kidney Beans and Mixed Mushroom in Homemade Pesto Sauce 自家製香草醬伴珍珠筍,紅腰豆及雜配意大利麵 | \$98 | |
| (C) | Risotto with Smoked Salmon and Mixed Mushroom in Cream of Cheese Sauce 意大利飯伴煙三文魚及雜菌配芝士忌廉汁 | \$108 | |
| (D) | Pan-Seared Salmon Steak with Seasonal Vegetable and Served with White Wine, Dill and Butter Sauce 香煎三文魚扒伴時菜配白酒刁草牛油汁 | \$108 | |
| (E) | Tuna Fish Sandwich Served with Tomato, Lettuce, Fried Onion and Cream Cheese in Thousand Island Dressing 吞拿魚三文治配鮮番茄,生菜,炒洋蔥及忌廉芝士配千島醬 | \$98 | |
| (F) | Pastrami with Avocado and Italian Garden Salad Served with Homemade Herbs Vinegar Dressing 黑椒牛肉伴牛油果意大利田園沙律配自家製香草紅醋醬汁 珍惜食物,如有需要減少份量,請於落單時揚聲 Love our earth! Small potion could be offered, please tell us in advance | \$98 | |
| DESSERTS & DRINKS | | | |
| | Dessert of the Day 是日甜品 Cream Brulee 法式焦糖燉蛋 | +\$19 +\$18 | |

| Red Bean Ice 紅豆冰 | +\$16 |
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| Freshly Brewed Coffee or Gourmet Tea 即磨咖啡 或 特色花茶 | +\$16 |
| Cappuccino or Latte 泡沫咖啡 或 牛奶咖啡 | +\$18 |
| Orange Juice or Apple Juice 橙汁 或 蘋果汁 | +\$14 |

For further information or to make a booking



