



STARTER

Potato Leek Soup 大蒜薯蓉湯

	MAIN	
(A)	<i>請選─款 Please Select One</i> Roasted Pork Rack Served with Seasonal Vegetable and Red Wine Gravy Sauce 燒豬骨架伴時菜配紅酒燒汁	\$118
(B)	Fettuccine with Chickpeas, Sundried Tomato and Mixed Mushroom in Homemade Pesto Sauce 自家製香草醬伴鷹嘴豆, 乾番茄及雜菌配意大利潤條麵	\$98
(C)	Fettuccine with King Prawn and Served with Light Spicy Basil Tomato Sauce 意大利潤條麵伴大蝦配香辣香草鮮茄醬	\$108
(D)	Pan-Seared Fillet of Sole with Seasonal Vegetable in White Wine Lemon Butter Sauce 香煎朧脷魚柳伴時菜配香酒檸檬牛油汁	\$108
(E)	Vietnamese Lemongrass Chicken French Bread 越式香茅雞肉法包	\$98
(F)	Pastrami with Honeydew Melon and Italian Garden Salad Served with Homemade Italian Herbs, Red wine and Vinegar Dressing	\$98

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

DESSERTS & DRINKS -

黑椒牛肉伴蜜瓜田園沙律配自家製意大利香草紅酒醋醬汁

Dessert of the Day 是日甜品	
Creme Brulee 法式焦糖燉蛋	
Red Bean Ice 紅豆冰	
Freshly Brewed Coffee or Gourmet Tea 即磨咖啡 或 特色花茶	
Cappuccino or Latte 泡沫咖啡 或 牛奶咖啡	+\$18
Orange Juice or Apple Juice 橙汁 或 蘋果汁	

For further information or to make a booking



