

TAPAS

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| SIZZLING CHILLI & GARLIC PRAWNS | HK\$ 138 |
| With Spicy Chorizo Sausage, Lemon Butter, White Wine, Fresh Herbs, Chilli & Garlic Toasted Baguette | |
| CHICKEN LIVER PÂTÉ | HK\$110 |
| Served With Toasted Baguette, Cornichons Marinated Mixed Olives & Butter | |
| CHICKEN SHISH KEBABS | HK\$98 |
| Marinated Spiced Chicken Thigh Skewers With Garlic Yoghurt | |
| LAMB & PORK MEATBALLS | HK\$98 |
| With Field Greens & Mint Yoghurt Sauce | |
| WARM DOUBLE CREAM BRIE | HK\$98 |
| With Green Apple, Walnuts & Honey | |
| CHORIZO AL VINO TINTO | HK\$98 |
| Chorizo Braised in Red Wine with Herbs & Garlic Toasted Baguette | |
| GRILLED SARDINES | HK\$98 |
| Finished with Rock Salt and Paprika, Served on a Bed of Rocket Leaves & Lemon Wedge | |

PIZZA

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| MUSHROOM PIZZA | HK\$178 |
| Blended Roma Tomatoes Puree, Mozzarella Cheese, Porcini Mushrooms, Goats Cheese & White Truffle Oil | |
| MEDITERRANEAN PIZZA | HK\$148 |
| Roasted Field Mushrooms, Caramelized Onions, Roasted Peppers, Kalamata, Olives, Soft Goats Cheese & White Truffle Oil | |
| MARGHERITA PIZZA | HK\$128 |
| Blended Roma Tomatoes Puree, Mozzarella Cheese & Fresh Basil Leaves | |

PLATTERS TO SHARE

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| ANTIPASTI PLATTER | HK\$ 218 |
| Hummus, Marinated Olives, Home Pickled Shallots, Goat Cheese Filled Sweet Peppers, Parma Ham & Chorizo | |
| MEDITERRANEAN DIPS PLATTER | HK\$ 158 |
| Hummus, Tzatziki & Baba Ghanoush Served with Spiced Crispy Pita Chips & Vegetable Crudités | |
| BRUSCHETTA PLATTER | HK\$ 148 |
| Vine Cherry Tomato Salsa in Shallot Vinaigrette, Sautéed Field Mushrooms Thyme and White Truffle Essence, Chicken Liver Pâté with Feta Cheese & Toasted Baguette | |

SALADS

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| SPICED PRAWNS & AVOCADO SALAD | HK\$160 |
| Field Greens, Avocado, Shaved Fennel, Piquillo Peppers & Citrus Vinaigrette | |
| MEDITERRANEAN SALAD | HK\$148 |
| Mixed Salad, Vine Cherry Tomatoes, Cucumber, Sweet Peppers, Red Radish, Feta Cheese, White Marinated Anchovies with Cold Pressed Extra Virgin Olive Oil Lemon and Basil Emulsion | |
| CAPRESE SALAD | HK\$140 |
| Vine Ripened Tomatoes, Buffalo Mozzarella & Balsamic Reduction | |
| ASPARAGUS & MUSHROOM SALAD | HK\$98 |
| Garnished with Aged Parmesan & White Truffle Infused Olive Oil | |



DESSERT

WARM FLOURLESS CHOCOLATE CAKE HK\$78
With a Melted Chocolate Centre

CITRUS TART HK\$78
Served with Vanilla Ice Cream

CHEESECAKE HK\$68

TOFFEE BANOFFEE HK\$68

COFFEE

MOCHA HK\$38

CAPPUCCINO HK\$36

LATTÉ HK\$36

ESPRESSO HK\$35

DOUBLE ESPRESSO HK\$35

REGULAR COFFEE HK\$30

TEA

MINT / GREEN TEA HK\$35

ENGLISH BREAKFAST HK\$35

CHAMOMILE HK\$35

EARL GREY HK\$35



MAIN COURSE

LEMON AND GARLIC LAMB CHOPS HK\$240

Lemon & Garlic Grilled Lamb Chops with Mashed Potatoes & Seasonal Vegetables

SEARED TUNA LOIN HK\$190

Seared Pepper Tuna Loin with Baby Spinach, Raisins, Pine Nuts, Lemon & Extra Virgin Olive Oil Emulsion with Grainy Mustard & a Touch of Honey

LINGUINE WITH PRAWNS HK\$188

With Garlic, Chillies, White Wine & Lemon Butter Sauce

SAFFRON PRAWN RISOTTO HK\$188

Classic Saffron Risotto with Prawns & Asparagus

MUSSELS IN WHITE WINE & PARMA HAM HK\$188

Steamed Mussels in White Wine Sauce with Garlic, Lemon Zest, Parsley, Parma Ham, Served with Toasted Baguette

CHICKEN TAGINE HK\$168

With Tomato, Ginger & Preserved Lemon, Served with Sundried Tomato & Olive Couscous

CHICKEN & MUSHROOM TETRAZZINI HK\$158

Baked Spaghetti with Chicken, Porcini Mushrooms & Fresh Cream Sauce

CHORIZO & SPINACH PENNE HK\$148

Spicy Spanish Chorizo Sausage, Baby Spinach, Extra Virgin Olive Oil, Garlic & Chilli

