



# CUCINA




## MICHELIN-STARRED CHEF PAOLO BARRALE LUNCH MENU

Salad Bar, Main Course **\$398**

Salad Bar, Main Course & Dessert **\$448**

Selection of our Antipasti, Italian Cold Cuts, Salad, Cheese, Soup 精選意大利凍肉、沙律、芝士、熱湯  
Caviar Experience 魚子醬體驗

 Lobster Bisque, Crème Fraîche (additional **\$68**) 龍蝦湯 (另加 **\$68**)

Fassona Beef Tartare, Duck Liver, Mushroom Jelly with Marsala, Honey Mushrooms, Black Truffle (additional **\$88**)

**Paolo Barrale**

意大利生牛肉他他、鴨肝、蘑菇啫喱配瑪莎拉酒、蜜糖蘑菇、黑松露 (另加 **\$88**)

### La Portata Principale / Main Course

**Paolo Barrale**

Ziti Pasta, Genovese Sauce, Marinated Tuna Belly, Carrot and Passion Fruit

長意粉、熱拿亞醬、醃吞拿魚腩、甘筍及熱情果



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

**Paolo Barrale**

Pan-fried Fillet of Halibut, Mussels, Squid Ink and Parsley Sauce, Fennel Salad

香煎比目魚、青口、墨魚番茜汁、茴香沙律

**Ferragosto**

Grilled Pork Chop, Peroni Sauce, Honey & Mustard

燒豬扒、啤酒汁、蜜糖及芥末

**Paolo Barrale**

Braised Veal Cheek "Pizzaiola Style", Green Peppers, Mashed Potatoes with Provolone Cheese

意式燉小牛臉頰肉、青椒、薯蓉配牛奶芝士

### Il Dolce / Dessert



Selection of Artisanal Italian Gelato from Gelateria Clippo Pizzo Calabro 精選意大利雪糕

**Ferragosto**

Sicilian Melon Sorbet, Coconut Foam, Mint Jelly 西西里蜜瓜雪葩、椰子泡沫、薄荷啫喱

**Paolo Barrale**

Milk Foam, Strawberry Sorbet, Meringue, Strawberry Marinated in Vinegar

牛奶泡沫、士多啤梨雪葩、蛋白糖、醋醃士多啤梨

Inclusive of Coffee or Tea 奉送咖啡或茶

All prices are subject to a 10% service charge

以上價目另設加一服務費