



Homemade Pasta 自製意大利麵	
Chicken Breast and Spinach Lasagna with Tomato Sauce 忌廉菠菜雞胸千層麵配鮮番茄醬	\$118
Scallop and Pumpkin Ravioli with Seafood Cream Sauce 日本帶子南瓜意大利雲吞配海鮮忌廉汁	\$148
Seafood Saffron Pappardelle with Sea Urchin Cream Sauce 海鮮紅花意大利寬麵配日本海膽忌廉汁	\$148
Australian Lamb Tenderloin Linguine with Pesto Sauce 澳洲羊柳扁意粉配意式香草醬	\$148
Arugula and Wild Mushroom Spaghetti with White Truffle Cream Sauce 芝麻菜白松露野菌意大利粉	\$128
Ricotta Cheese and Chicken Ravioli with Basil Tomato Sauce 意大利芝士雞肉意大利雲吞配紫蘇番茄醬	\$128
Aglione e Olio Abalone Spaghetti 香蒜辣椒鮑魚仔意大利粉	\$148
King Prawn Linguine with Squid Ink Sauce 皇帝大蝦扁意大利粉配新鮮墨魚汁	\$148
Charcuterie 風乾肉	
Iberico Celebration(Spain) 西班牙黑毛豬風乾肉拼盤 (36 months Iberico Ham, Iberico Lomo, Iberico Chorizo, Iberico Salchichon, Baby Salads, Olive, Walnuts) (36 個月西班牙黑毛豬風乾火腿、黑毛豬風乾豬柳、黑毛豬風乾辣肉腸、黑毛豬辣風乾豬柳)	\$198
(36 months) Iberico Ham (Spain) 36 個月西班牙黑毛豬風乾火腿	\$75 /20gm \$150 /40gm
Iberico Lomo(Spain) 西班牙黑毛豬風乾豬柳	\$45 /20gm \$85 /40gm
Iberico Chorizo(Spain) 西班牙黑毛豬風乾肉腸	\$45 /20gm \$85 /40gm

另收加一服務費 Plus 10% Service Charge

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Iberico Salchichon(Spain) 西班牙黑毛豬辣風乾豬柳	\$45 /20gm \$85 /40gm
Serrano Ham 西班牙風乾火腿	\$55 /20gm \$100 /40gm
Sharing 共享美食	
Classic Caesar Salad (Crispy Bacon, Croutons, Caesar Dressing) (Add \$15 for Sous Vide Chicken Breast, Add \$20 for Seafood) 傳統凱撒沙律 (可另加\$15 配慢煮雞胸肉; 另加\$20 配海鮮)	\$68
Tasting Room Sala 嗜味餐廳沙律 (Organic Quinoa, Orange, Pistachios, Organic Cherry Tomato, Lettuce, Orange Vinaigrette Sauce) (有機藜麥、香橙柳、開心果、有機番茄、生菜配香橙油醋汁)	\$68
Roast Pumpkin and Potato Salad with Pinenuts 燒南瓜薯仔沙律伴松子仁	\$68
Anchovies, Soft Boiled Egg and Red Caviar with Farm Bread Toast 銀魚柳及流心雞蛋伴三文魚籽配農夫包多士	\$128
Cheesy Escargot with Farm Bread Toast 芝士焗田螺配農夫包多士	\$108
Avocado and Hummus Dips with Farm Bread Toast 牛油果雞心豆蓉配農夫包多士	\$70
Garlic Bread Basket (Add \$18 with Homemade Tomato Puree) 香蒜麵包籃 (另加\$18 配自制番茄蓉)	\$30
Pan-Fried Foie Gras with Truffle Vinaigrette 香煎法國鵝肝配黑松露油醋汁	\$128
Australian Beef Cubes "Al Ajillo" 香蒜油浸澳洲牛柳粒	\$128
Crispy Calamari and Zucchini with Lime Mayonnaise 香脆魷魚伴意大利青瓜配青檸蛋黃醬	\$78
Fresh Mussel with White Wine Cream Sauce 新鮮青口配白酒忌廉汁	\$168

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Roasted Fresh Pork Sausage with Horseradish Potato Puree 香燒新鮮豬肉腸配辣根薯蓉	\$98
Crispy Jumbo Chicken Wing with Blue Cheese Sauce(6 pcs) 香脆珍寶雞翼配藍芝士汁 (6 件)	\$88
Deep-Fried Shrimp Pastry Stick with Vegetables Stick 香脆蝦肉春卷條配蔬菜條	\$78
Mini Sausage Platter (Bratwurst, Polska Kielbasa and Nueremberger Sausage) 迷你什錦腸拼盤 (德國豬肉腸、波蘭煙熏豬肉腸、紐倫堡豬肉)	\$138
Deli Meat Platter (Spanish Fresh Chorizo, Spicy Polska Kielbasa, Meat Ball) (For 3-4 Persons) 什腸肉丸拼盤 (3-4 位用)	\$298
Crunchy Seafood Platter (For 3-4 Persons) (Garlic Prawn, Deep Fried White Bite, Stuffed Mushroom with Crab Meat and Cheese, Crispy Squid, Asparagus wrapped with Smoked Salmon) 香脆海鮮拼盤 (3-4 位用) (蒜片蝦、香脆小魚、芝士蟹肉釀蘑菇、脆炸魷魚、煙三文魚露筍卷)	\$298
Soup 湯	
Black Truffle and Wild Mushroom Cream Soup 黑松露野菌忌廉湯	\$58
Pumpkin and Seafood Bisque 南瓜海鮮濃湯	\$78
Daily Soup (Please ask your server for details) 是日餐湯 (請向你的服務員查詢)	\$48
Risotto 燴飯	
Black Truffle with Foie Gras Risotto 新鮮黑松露菌配法國鵝肝意大利飯	\$158
Dungeness Crab Meat and Pumpkin Risotto 登爵尼斯蟹肉南瓜意大利飯	\$148
Danish Blue Cheese and Chicken Breast Risotto 丹麥藍芝士雞胸意大利飯	\$148
Pizza 薄餅	
Four Cheese Pizza (selected by chef daily) 四款特色芝士薄餅	\$118
Charcuterie Pizza 風腸風腿薄餅	\$118

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Chicken Breast Pesto Pizza 意大利香草雞胸肉薄餅	\$118
Greek Pizza 希臘特色薄餅	\$108
Seafood Pizza 海鮮薄餅	\$128
Entrée 主菜	
Grilled Australian Lamb Chops with Apple Balsamic Sauce 扒澳洲羊扒配意大利蘋果黑醋汁	\$268
Sous Vide Salmon and Jumbo King Prawn with Macadamia Nut Crust 夏威夷果仁脆焗慢溫三文魚伴珍寶大蝦	\$168
55°C Sous Vide Kangaroo Loin and Pan Fried Foie Gras with Melon Port Wine Sauce 55°C 慢煮袋鼠柳伴香煎鵝肝配蜜瓜砵酒汁	\$208
US Beef Striploin with Sautéed Porcini Wild Mushroom 美國西冷牛扒配牛肝菌野生蘑菇	\$228
Dessert 甜品	
Homemade Belgium Waffle with Blackcurrant Sauce (For 2 Persons) 即製比利時窩夫配黑加倫子醬 (2 位用)	\$88
Pineapple and Pear Crumble with Coconut Ice Cream 菠蘿梨子金寶配椰香雪糕	\$58
Daily Special Homemade Single Scoop Ice Cream 每日特色自製單球雪糕球	\$38
Cheese Platter 特色芝士拼盤	\$118

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