

我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

我們積極減少食物浪費，以一次性塑膠替代品為外帶包裝，以降低碳足跡。

並致力於在 2025 年 100% 全面使用自由放牧雞蛋。

🌿 素食 不含肉類或海鮮

🐟 可持續發展海鮮 選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計

Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as MSC, ASC, Global Aquaculture Alliance (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

We actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

Additionally, we are committed to sourcing 100% cage-free eggs by 2025.

🌿 Vegetarian
Contains no meat or seafood

🐟 Sustainably-sourced seafood
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities



🐟 海鮮 SEAFOOD

海鮮拼盤

Seafood Platter

波士頓龍蝦, 虎蝦, 北海道帶子, 時令生蠔, 海蜆, 白蟹肉(配調味醬汁)

Boston Lobster, Tiger Prawns, Hokkaido Scallops, Seasonal Oysters, Sea Clams, White Crab (served with condiments)

W3 高級奧西特拉鱈魚子醬

W3 Superior Oscietra Caviar 30g

小薄餅, 傳統配料

Blinis, Traditional Condiments

法國吉拉多生蠔

Gillardeau Oysters

肉質豐富, 味道適中, 脆口和味道持久

Meaty, Balance Between The Sweetness And Salinity, Crunchy And Long Lasting Taste

法國白珍珠生蠔

White Pearl Oysters

肥美, 海水鹹味適中, 味道鮮甜

Creamy And Briny Start With Sweet Buttery Finish

薄餅 PIZZA

A 意大利風乾火腿薄餅 Culatello

無花果, 塔雷吉歐芝士, 意大利黑醋

Figs, Taleggio, Balsamic

肉丸薄餅 Meatball

和牛, 番茄, 橄欖, 乾辣椒碎

Wagyu Beef, Tomato, Olives, Chili Flakes

風乾豬面額肉薄餅 Guanciale

低溫慢煮蛋, 松露忌廉

Slow-cooked Egg, Truffle Cream

白色芝味薄餅 Bianca

新鮮番茄, 巴馬火腿

Fresh Tomato and Parma Ham

A 意大利辣肉腸薄餅 Diavola

莫索里拉芝士, 辣肉腸

Mozzarella, Spicy Salami

🌿 蘑菇薄餅 Funghi

帕瑪森芝士, 火箭菜

Parmigiano Reggiano, Rocket Salad

🌿 五式芝士薄餅 Five Cheese

意大利藍芝士, 塔雷吉歐芝士, 帕瑪森芝士, 莫索里拉芝士, 水牛奶芝士

Gorgonzola, Taleggio, Parmigiano Reggiano, Mozzarella, Burrata

🌿 瑪格麗塔薄餅 Margherita

聖馬扎諾番茄, 莫索里拉芝士, 羅勒

San Marzano Tomato, Mozzarella, Basil

*提供無麩質選項 Gluten-free Options Available

時價
Market Price

988

隻 each
98

半打 half dozen
568

隻 each
88

半打 half dozen
508

208

198

198

188

188

188

188

168

前菜 APPETIZERS

開胃菜拼盤

Selection of Antipasti

意大利火腿和芝士

Italian Cold Cuts and Cheese

228

A 意式生牛肉薄片

Fassona Beef Carpaccio

成熟酸豆, 帕瑪森芝士, 酸紅洋葱

Caperberries, Parmigiano Reggiano, Pickled Red Onions

188

🐟 香煎北海道帶子配蘆筍沙律

Searred Hokkaido Scallops and Asparagus

柑橘汁, 杏仁

Citrus Dressing, Almonds

188

A 🌿 原種番茄配水牛芝士

Burrata Cheese and Tomato

羅勒調味醬, 意大利陳年黑醋

Basil Condiment, Aged Balsamic

158

🌿 甜菜根和菠菜苗

Beetroot and Baby Spinach

菲達芝士, 牛油果, 核桃

Feta Cheese, Avocado, Walnuts

158

🌿 火箭菜和番茄沙律

Arugula and Tomato Salad

檸檬油醋汁, 松子, 帕瑪森芝士

Lemon Vinaigrette, Pine Nuts, Parmigiano Reggiano

138

奧羅拉凱撒沙律

Aurora Caesar Salad

羅馬生菜芯, 蒜香面包粒, 脆煙肉

Romaine Heart, Garlic Croutons, Crispy Bacon

138

另配

Supplementary:

大蝦 / 雞胸肉 / 煙三文魚

King Prawn / Chicken Breast / Smoked Salmon

68 / 58 / 58

🐟 香烤虎蝦和北海道帶子

Grilled Tiger Prawns and Hokkaido Scallops

檸檬, 酸豆, 香草

Lemon, Capers, Herbs

268

🐟 香烤八爪魚

Grilled Octopus

烤手指薯仔, 堅果番茄醬

Roasted Fingerling Potatoes, Romesco

258

🐟 龍蝦濃湯

Creamy Lobster Soup

貝類慕斯意式餛飩, 法國艾斯佩雷辣椒

Shellfish Mousse Ravioli, Espelette Pepper

138

主菜 MAIN COURSES

 焗波士頓龍蝦 508
Gratinated Whole Boston Lobster
珍寶蟹肉, 麵包糠
Lump Crab Mix, 'Mollicata' Crumble

 焗巴塔哥尼亞鱈魚 328
Oven-baked Patagonian Toothfish
番茄三重奏, 羅勒
Variations of Tomato, Basil

香煎鱸魚 288
Pan-seared Seabass
煙燻蒜芯, 茴香
Smoked Garlic Chives, Fennel

意式風味烤雞(全隻) 468
Classic Herb Roasted Chicken (Whole)
(需時40分鐘 Preparation time of 40 minutes)
香辣番茄醬, 油浸香蒜
'Diavola' Sauce, Garlic Confit

香烤羊架 388
Grilled Lamb Chops 300g
紐西蘭草飼
Grass-fed, New Zealand

A 帶骨和牛肉眼 1,688
Bone-in Prime Wagyu Beef Ribeye 1000g
美國南加州
Brandt Beef, Southern California USA

A 和牛前腰脊肉 888
Wagyu Beef Striploin 300g
美國西北部
Gold Grade, Snake River Farm, Idaho USA

黑安格斯特級牛肉眼扒 688
Prime Black Angus Beef Ribeye 300g
美國西南部
Creekstone Farms, Southwestern USA

牛柳肉 588
Beef Tenderloin 250g
紐西蘭草飼
Grass-fed, Ocean, New Zealand

配菜 Side Dishes

烤波多貝羅大蘑菇 Baked Portobello Mushrooms 78

香烤綠蘆筍 Grilled Green Asparagus 78

意式薯仔粉配松露牛油 Gnocchi with Truffle Butter 68

蒜香橄欖炒西蘭花苗 Sautéed Broccoli with Garlic and Olives 68

香料烤小胡蘿蔔 Spiced Roasted Baby Carrots 68

意粉及燴飯 PASTA & RISOTTO

A  龍蝦扁意大利麵 308
Creamy Lobster Linguine
波士頓龍蝦, 羅勒, 橄欖
Half Boston Lobster, Basil, Olives

 墨汁意大利燴飯 258
Squid Ink Risotto
蟹肉, 青檸
Crab Ragu, Lime

A 牛肋肉意式餛飩 228
Shortrib Agnolotti
焦糖洋蔥, 黑松露
Caramelized Onion, Black Truffle

甜豆意大利燴飯 198
Sweet Pea Risotto
燴牛舌, 薄荷, 水牛芝士
Braised Beef Tongue, Mint, Burrata

肉醬寬條麵 198
Fettucine alla Bolognese
伊比利豬肉醬, 聖馬扎諾番茄, 帕瑪森芝士
Iberico Pork Ragu, San Marzano Tomato, Parmigiano Reggiano

 蜆肉扁麵 188
Linguine alle Vongole
蒜香脆片, 蜆肉, 番茜
Crispy Garlic, Clams, Parsley

菠菜西洋菜意大利餛飩 178
Spinach and Watercress Ravioli
脆豬面額肉, 檸檬醬
Guanciale, Lemon Condiment

甜品 DESSERTS

A 提拉米蘇 Classic Tiramisu 128
意大利軟芝士忌廉, 特濃咖啡, 咖啡甜酒
Mascarpone Cheese, Espresso, Kahlua

朱古力榛子撻 Hazelnut Chocolate Tart 108
焦糖榛子, 朱古力雪糕, 朱古力海綿蛋糕
Caramelized Hazelnut, Chocolate Ice Cream and Sponge

開心果奶酪酥餅 Pistachio Cannoli 108
乳清芝士, 開心果仁
Ricotta Cheese, Toasted Pistachios

熱帶水果椰香奶凍 Tropical Fruits Panna Cotta 98
柚子, 脆脆, 熱情果, 椰子
Pomelo, Crumble, Passion Fruit and Coconut

A 朱古力心太軟 Chocolate Lava Cake 98
阿比納歐朱古力 85%, 新鮮莓果, 沙棘果雪芭
Abinao Chocolate 85%, Fresh Berries, Sea Buckthorn Sorbet

抹茶朱古力之蘊 98
Matcha and Chocolate Crunch Composition
卡達脆脆, 覆盆子
Kataifi Pastry, Raspberries

