




# CUCINA



## Summer Pearls by the Harbour 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**)

### La Portata Principale / Main Course

**Ferragosto**

Home-made Potato Gnocchi with Stewed Duck Ragout 自家製薯仔麵團配燉鴨肉

 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**)

Pan-fried Swordfish "Alla Ghiotta", Tomato, Red Onions, Capers, Olives

意式香煎劍魚、蕃茄、紅洋蔥、酸豆、橄欖

**Ferragosto**

Grilled Pork Loin, Peroni Sauce, Honey & Mustard 燒豬柳、啤酒汁、蜜糖及芥末

Beef Tenderloin, Seared Duck Liver, Truffle Mashed Potatoes, Spinach, Madeira Sauce

香煎牛柳、煎鴨肝、松露薯蓉、菠菜、馬德拉汁

### 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

Seasonal Fruit Salad, Mang Pearls, Lemon Sorbet 時令水果沙律、芒果球、檸檬雪葩

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