



## 頭盤 APPETIZER

以下任選一款 / CHOOSE ONE APPETIZER

南瓜忌廉湯伴黑腸及麵包脆脆

Pumpkin Creamy Soup with Black Sausage and Croutons

西班牙白毛豬火腿配特選蜜瓜及烤杏仁

Spanish Serrano Ham with Ripen Melon and Roasted Almond

生牛肉薄片伴芝麻菜配帕爾馬芝士,油封車厘茄及松子仁

Beef Carpaccio with Arugula, Parmesan Cheese, Confit Cherry Tomatoes and Pine Nuts

## 脆皮大蝦配辣他他醬

Crispy Wrapped Prawns with Spicy Tartar Sauce

意式蕃茄香草醬燴新鮮大蜆

Fresh Clams in Marinara Sauce

輕盈午餐:以上頭盤任選兩款 HKD\$148 LIGHT LUNCH: Choose Two Appetizers

## 主菜 MAIN COURSE

以下任選一款 / CHOOSE ONE MAIN COURSE

招牌烤乳豬伴香草焗薯	\$218
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Classic Roasted Suckling Pig with Panadera Potatoes

香煎三文魚柳配牛油果慕絲及粗麥粉沙律 \$188

Pan Seared Salmon Fillet with Avocado Mousse and Couscous Salad

地中海小魷魚墨汁西班牙飯 \$188

Squid Ink Paella with Mediterranean Baby Squids

Carlos 家傳特色自家製肉丸配青豆, 脆薯及紅蘿蔔醬 \$178 Chef Carlos's Recipe Pork and Beef Meatballs with Green Peas and Crispy Potatoes in Carrot Sauce

特選布拉格水牛芝士,香草青醬及番茄意大利粉 \$158 Spaghetti with Premium Burrata Cheese and Pesto in Tomato Sauce

所有套餐包括(頭盤、主菜、甜品及咖啡)

ALL SET MENU INCLUDED (APPETIZER, MAIN COURSE, DESSERT AND COFFEE)

另收10%服務費