



MEZZO

AMERICAN ITALIAN



Appetizers 前菜

- 

Garlic Prawns Salad with Mango Avocado Salsa

香芒牛油果蝦沙律

\$248
- 

Baby Spinach Salad

(Fresh Spinach Leaves, Avocado, Cherry Tomato, Pine Nut, Bacon, Gruyere, Garlic Croutons and Mustard Balsamic Dressing)

莧菜沙律 (莧菜、牛油果、車厘茄、松子仁、煙肉、格魯耶爾芝士、蒜香包粒及芥末黑醋汁)

Extra Topping 額外配料 : Smoked Salmon 煙三文魚

\$118

\$28
- 

Classic Caesar Salad

(Cos Lettuce, Garlic Croutons, Poached Egg and Homemade Dressing)

凱撒沙律 (配蒜香包粒、滷心蛋及秘製醬汁)

Extra Topping 額外配料 :

Grilled Chicken / Smoked Salmon / Parma Ham

烤雞肉 / 煙三文魚 / 巴馬火腿

\$98

每款\$28 Each
- 

Fresh Burrata and Tomatoes with Basil

意大利流心水牛芝士伴番茄

\$198
- 

Classic Parma Ham Rock Melon with Balsamic Crème

意大利巴馬火腿伴蜜瓜

\$138
- 

Maryland Crab Cake with Fresh Dill Cucumber Yoghurt

馬里蘭蟹餅伴青瓜乳酪

\$278
- 

American Sharing Plate

(Deep-fried Chicken Thigh with Louisiana Sauce, Sautéed Prawns with garlic and chill, Baked Potato Skins with Classic and Tex-mex Sauce)

美式滋味拼盤

(脆香雞脾肉、新奧爾良炒蝦、雙色焗薯皮)

\$168
- 

Sautéed Prawns with Garlic and Chili

新奧爾良炒蝦

\$138
- 

Buffalo Chicken Wings with Blue Cheese Dressing, Celery and Carrot Sticks

水牛城雞翼配藍芝士汁及西芹甘筍條

\$128
- 

Garlic Crispy Bread

蒜香牛油法包

\$68
- 

Deluxe Seafood Platter with Condiment (For 2 persons)

(Fresh Boston Lobster, Mussel, Sea Whelk and Shrimp)

精選海鮮拼盤 (兩位用)

(新鮮波士頓龍蝦、青口、翡翠螺及凍蝦)

\$1,088

Soup 餐湯

- 

Lobster Bisque with Cognac

招牌干邑龍蝦湯

\$118
- 

Cream of Wild Mushroom with Truffle Oil

野菌忌廉濃湯配松露油

\$98
- 

Boston Seafood Chowder

波士頓海鮮周打湯

\$98
- 

Minestrone with Pesto

意大利菜湯

\$88

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which may cause allergic reactions to particular patrons.

此餐牌列出的食品可能含有食物過敏原，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類成份，或會令某些食客出現過敏反應。

Pasta & Risotto 意大利粉及意大利飯

Angel Hair Pasta with Fresh Boston Lobster, Tomato and Basil \$328
波士頓龍蝦天使麵配羅勒番茄醬

 Linguine Vongole \$228
白酒大蜆扁意粉

Porcini Tortelloni with Asparagus and Wild Mushrooms \$218
牛肝菌意大利雲吞伴蘆筍及野菌

 Fresh Egg Pappardelle with Oxtail Ragout \$198
紅酒燴牛尾闊麵

Homemade Beef Lasagna with Rich Bolognese Sauce \$188
焗肉醬千層麵

 Fresh Egg Spaghetti Pecorino, Black Pepper and Poached Egg \$188
意大利蛋麵伴羊奶芝士、黑胡椒及溏心蛋

 Penne alla Vodka \$188
意大利伏特加長通粉

Arborio Risotto with Crab Meat and Crustacean Sauce \$268
龍蝦汁蟹肉燴意大利飯

 Arborio Risotto with Forest Porcini Mushrooms \$218
牛肝菌燴意大利飯

Italian Classics - Your Choice and Combination \$188
自選特色意大利粉

Pasta 意大利粉:
Spaghetti / Penne / Linguine / Tagliolini / Pappardelle / Angel Hair
意粉 / 長通粉 / 扁意粉 / 幼蛋麵 / 闊麵 / 天使麵
Sauce 醬料:
Aglio Olio / Alfredo / Arrabbiata / Bolognese / Carbonara / Pesto / Pomodoro
蒜香欖油 / 青豆忌廉 / 香辣番茄 / 肉醬 / 卡邦尼 / 羅勒 / 香草番茄







Pizza 薄餅

	Size 6	Size 12
 Mezzo Signature (Chili Beef, Salami, Pepperoni, Olive, Green Bell Pepper, Onion and Mushroom) 招牌薄餅 (辣牛肉、沙樂美腸、辣肉腸、橄欖、青甜椒、洋蔥及白菌)	\$108	\$208
Chill Prawns and Pesto (Shrimp, Red Onion, Sun-dried Tomatoes, Pesto and Garlic) 香辣蝦薄餅 (鮮蝦、紅洋蔥、乾蕃茄、羅勒及香蒜)	\$108	\$208
 Parma Ham and Arugula (Parma Ham, Arugula and Parmesan Cheese) 巴馬火腿伴火箭菜薄餅 (巴馬火腿、火箭菜、巴馬臣芝士)	\$108	\$208
 New England Greek (Mushroom, Artichokes, Kalamata Olive and Feta Cheese) 希臘素菜薄餅 (白菌、雅枝竹、橄欖及羊奶芝士)	\$98	\$198
 Margherita (Tomatoes, Mozzarella and Basil) 瑪格麗特薄餅 (蕃茄、水牛芝士及羅勒)	\$98	\$198
Make Your Own Pizza 自選特色薄餅 Please choose four toppings: Anchovy / Asparagus / Bell Pepper / Chicken / Deli Ham / Mushroom / Olive / Pepperoni / Parma Ham / Parmesan / Pineapple / Salami 請選擇四款餡料： 銀魚柳 / 露筍 / 甜椒 / 雞肉 / 火腿 / 白菌 / 橄欖 / 辣肉腸 / 巴馬火腿 / 巴馬臣芝士 / 菠蘿 / 沙樂美腸	\$108	\$208

 Chef's Recommendation 廚師推介

 Vegetarian Choice 素食之選

 Spicy Choice 香辣之選

Prices are subject to 10% service charge 以上價目須另加一服務費

Photos are for reference only 圖片只供參考



Premier Steak Corner 優質肉食

 USDA Prime 43oz Tomahawk Steak 美國特級斧頭扒 (連骨肉眼扒) - 43安士	\$1,688
USDA 18oz New York Cut Sirloin 紐約西冷扒 - 18安士	\$788
USDA 8oz Black Angus Beef Tenderloin 美國安格斯牛柳 - 8安士	\$398
USDA Rib Eye Steak 美國肉眼扒	10oz 安士 \$418 14oz 安士 \$578 16oz 安士 \$658
Sauce 醬汁: Black Pepper / Bearnaise / Garlic Rosemary Gravy / Green Peppercorn/ Pommery Mustard 黑椒 / 賓尼士 / 露絲瑪莉 / 青胡椒 / 芥末籽	
Duroc Bone-in Pork Chop with Homemade Apple Sauce 西班牙黑毛豬鞍扒配秘製蘋果醬	\$318
Australian Lamb Chops with Italian Herbs and Thyme Gravy 澳洲羊扒配意大利香草燒汁	\$318
Slow Braised Wagyu Oxtail with Red Wine Gravy 慢煮紅酒燴澳洲和牛牛尾	\$388

* All the above dishes are served with potatoes and fresh daily vegetables
以上菜式均配以新鮮薯菜

 Chef's Recommendation 廚師推介
 Vegetarian Choice 素食之選
 Spicy Choice 香辣之選

Prices are subject to 10% service charge 以上價目須另加一服務費
Photos are for reference only 圖片只供參考

Main Course 主菜

Baked Seabass Fillet with Garlic Tomato, White Wine Lemon Sauce 焗海鱸魚配白酒檸檬汁	\$318
Pan-seared Salmon Fillet with Italian Vodka Capers Butter Sauce 香煎三文魚配伏特加牛油汁	\$258
Chicken Milanese with Fresh Lemon and Pomodoro Sauce 米蘭式烤雞	\$278
Roasted Full Slab Baby Pork Back Ribs with Texas BBQ Sauce 烤豬肋骨配德州燒烤醬	\$198
Italian Meatball Sub with Potato Wedges (Beef and Pork Meatball, Four Cheese and Pomodoro Sauce) 意大利肉丸潛艇 (豬牛肉丸、四色芝士、香濃番茄醬)	\$188
 Buffalo Chicken Burger with Steak Fries (Spicy Louisiana Chicken Breast, Hot Sauce, Crispy Bacon, Chopped Lettuce, Avocado and Blue Cheese Dressing) 水牛城辣雞漢堡 (香辣雞胸、辣醬、脆煙肉、生菜、牛油果及藍芝士醬)	\$178
 Boston Lobster Sandwich Combo (Served with Brioche and Lobster Bisque Shooter with French Fries) 波士頓龍蝦三文治組合 (配法國牛油軟包龍蝦湯及幼薯條)	\$298
Mezzo Burger Combo (10oz USA Beef pattie, Cheddar Cheese, Monterey Jack Cheese and Pickle) served with Onion Rings, Buffalo Chicken Wings, French Fries and Italian Sparkling Juice 招牌漢堡組合 (10安士美國牛肉、車打芝士、蒙特里芝士及醃脆瓜) 伴洋葱圈、水牛城雞翼、幼薯條及意大利有汽果汁	\$288

