



Main Course 主菜

- | | HK\$ |
|--|-------|
| USDA Rib Eye Steak 10oz with Pommery Mustard
10安士美國肉眼扒伴芥末籽汁 | \$468 |
|  Beef Tenderloin Rossini and Duck Foie Gras with Truffle Sauce
香煎鴨肝牛柳伴松露汁 | \$428 |
| Pan-seared Giant Prawns with Sea Urchin Butter Sauce
香煎大虎蝦伴海膽牛油汁 | \$398 |
| Australian Lamb Chops with Italian Herbs and Thyme Gravy
澳洲羊扒配意大利香草燒汁 | \$388 |
|  Duroc Bone-in Pork Chop with Homemade Apple Sauce
黑毛豬鞍扒配秘製蘋果醬 | \$348 |
|  Baked Seabass Fillet with White Wine Lemon Sauce
焗海鱸魚配白酒檸檬汁 | \$338 |
| Tomato Balsamic Baked Chicken Breast with Mozzarella Cheese
意大利黑醋芝士焗雞胸 | \$298 |
| Ultimate Hamburger with Avocado, Bacon, Egg,
Tomato and Gherkin in a Portobello Bun
美國安格斯牛肉大啡菇漢堡 | \$268 |
| Roasted Full Slab Baby Pork Ribs with Texas BBQ Sauce
烤豬肋骨配德州燒烤醬 | \$248 |
|  Roasted Cauliflower Steak with Crispy Kale, Pine Nuts
and Greek Yoghurt Dressing
烤椰菜花扒伴香脆羽衣甘藍、松子仁及希臘乳酪 | \$238 |

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

Desserts 甜品

- | | HK\$ |
|--|-------|
| Baked Alaska (For 4 Persons)
火焰雪山 (四位用) | \$218 |
|  Signature Creamy Tiramisu
招牌意大利芝士蛋糕 | \$138 |
|  American Italian Merge
(New York Cheesecake and Greek Yogurt Panna Cotta
with Tropical Fruit Dressing)
美式芝士蛋糕及乳酪奶凍伴熱情果醬 | \$118 |
| Chocolate Brownie with Chocolate Ice-cream
朱古力布朗尼伴朱古力雪糕 | \$118 |
| Apple Tart with Caramel Sauce and Vanilla Ice-cream
蘋果批伴焦糖醬及雲呢拿雪糕 | \$108 |
| Blueberry and Blackcurrant Layer Cake
with Mixed Berries Compote
藍莓及黑加倫子蛋糕伴雜莓醬 | \$108 |
|  Lemon Tart with Candied Lemon
香檸批伴蜜餞檸檬 | \$108 |
| Banana Split with Mixed Berries
三色雪糕香蕉船 | \$98 |



 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

Please inform us if you have any food allergies or dietary preferences.
如果您對任何食物有過敏反應或特別飲食要求，請告知我們。






Photo is for reference only 圖片只供參考

Appetizers 前菜

 Italian Curd Meat Platter with Cheese (For 2 Persons) (Prosciutto di Parma, San Daniele Ham, Speck Ham, Salami Nerone and Taleggio and Parmigiano Reggiano) 意大利凍肉及芝士拼盤 (兩位用)	HK\$	\$388
 Garlic Prawns Salad with Mango Avocado Salsa 香芒牛油果蝦沙律	HK\$	\$248
 Black Angus Beef Tenderloin Carpaccio with Parmigiano Cheese and Pesto Sauce 美國安格斯意式生牛肉	HK\$	\$248
 Fresh Burrata and Tomato with Basil 意大利流心水牛芝士伴番茄	HK\$	\$198
 Classic Parma Ham and Rock Melon with Balsamic Crème 意大利巴馬火腿伴蜜瓜	HK\$	\$158
  House Specialty Salad (Fresh Baby Greens Tossed in Raspberry Balsamic Vinaigrette with Candied Walnut, Dried Cranberries, Tomato, Feta Cheese and Rafiki Seasoning) 招牌沙律 (蜜餞山核桃、紅莓乾、番茄、羊奶芝士及紅桑子黑醋汁) Extra Topping 額外配料: Grilled Chicken / Smoked Salmon / Parma Ham 烤雞肉 / 煙三文魚 / 巴馬火腿	HK\$	\$168
 Cobb Salad with Homemade Ranch Dressing (Bacon, Ham, Chicken, Egg, Iceberg Lettuce, Avocado, Red Onion, Tomato, Blue Cheese, Gruyere and Homemade Ranch Dressing) 特製美式沙律 (煙肉、火腿、雞肉、蛋、生菜、牛油果、洋蔥、番茄、藍芝士、格魯耶爾芝士及田園沙律汁) Extra Topping 額外配料: Smoked Salmon 煙三文魚	HK\$	\$148
 Classic Caesar Salad with Rafiki Seasoning 凱撒沙律	HK\$	\$98
 Maryland Crab Cake with Fresh Dill Cucumber Yoghurt 馬里蘭蟹餅伴青瓜乳酪	HK\$	\$278
  Pan-seared Duck Foie Gras, Figs Compote and Aged Port Wine Sauce 香煎鴨肝伴無花果醬及砵酒汁	HK\$	\$268
 Fresh Mussels with Chardonnay, Shallot Garlic Sauce 香蒜白酒燴青口	HK\$	\$218
 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	HK\$	\$158
 Roasted Garlic Rosemary Sourdough 香草蒜蓉包	HK\$	\$88

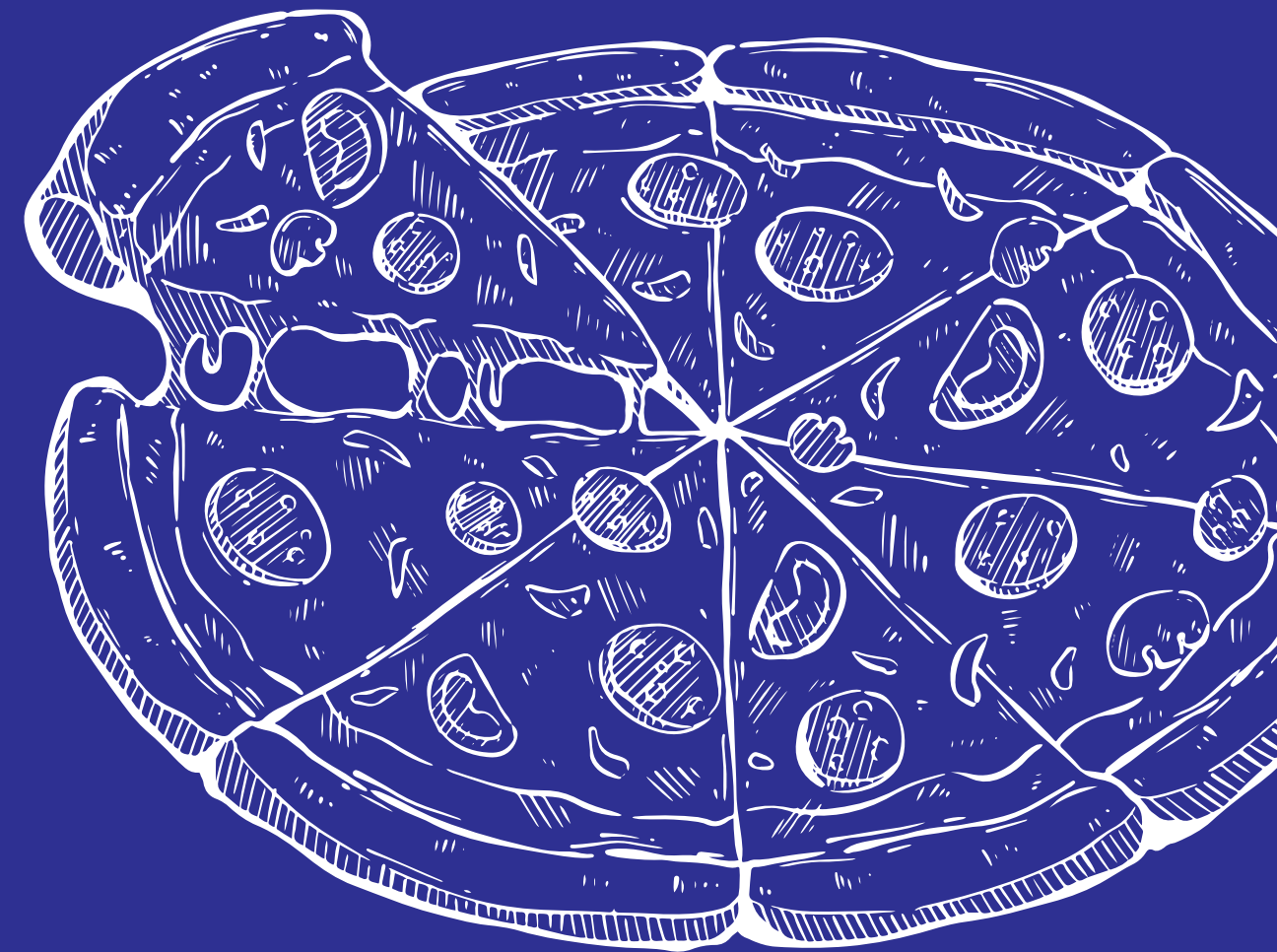
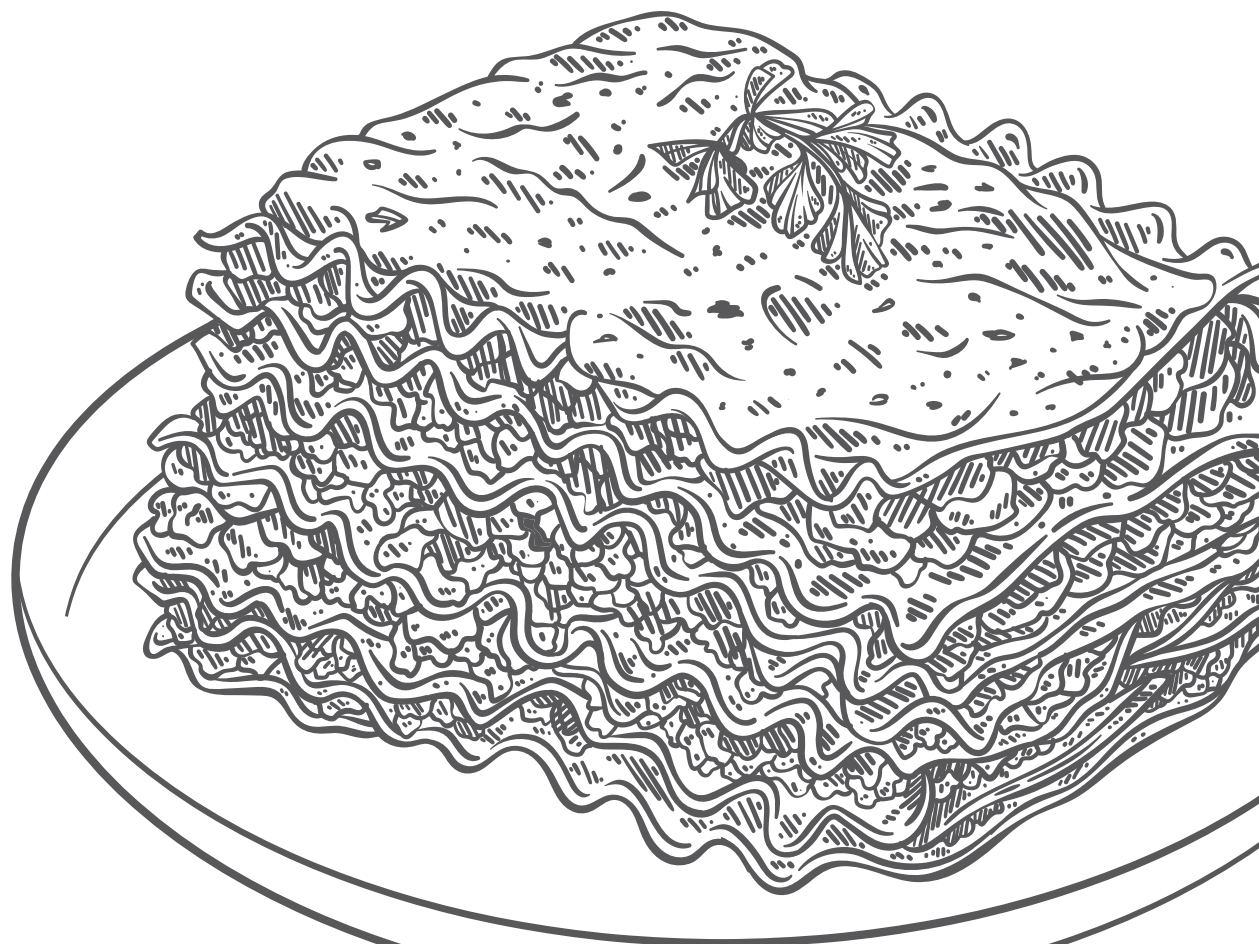
Soup 餐湯

 Lobster Bisque with Cognac 招牌干邑龍蝦湯	HK\$	\$128
 Seafood Tomato Soup with Fresh Basil 番茄海鮮湯伴鮮羅勒	HK\$	\$118
 Cream of Wild Mushroom with Truffle Oil 野菌忌廉濃湯配松露油	HK\$	\$98

Pasta & Risotto 意粉及意大利飯

 Angel Hair Pasta with Fresh Boston Lobster, Tomato and Basil 波士頓龍蝦天使麵配羅勒番茄醬	HK\$	\$368
 Seafood Spaghetti with Mushroom, Toasted Pignoli Nuts and Baby Spinach in Sherry Cream Sauce 海鮮意大利粉伴雪利酒忌廉汁	HK\$	\$288
 Linguine Vongole 白酒大蜆扁意粉	HK\$	\$258
 Linguine Puttanesca with Chili Prawns, Anchovies, Kalamata Olives, Garlic and Capers 鮮蝦意大利扁意粉伴辣椒乾、銀魚柳及橄欖	HK\$	\$248
 Fresh Egg Pappardelle with Oxtail Ragout 紅酒燴牛尾闊麵	HK\$	\$228
 Fresh Ravioli with Ricotta & Spinach, Asparagus, Porcini Mushroom, Tomato and Truffle Butter 苜菜意大利雲吞伴蘆筍、牛肝菌及松露牛油	HK\$	\$228
 Porcini Risotto with Brown Mushroom and Parmigiano Reggiano 牛肝菌燴意大利飯伴巴馬臣芝士	HK\$	\$228
 Homemade Beef Lasagna with Rich Bolognese Sauce 焗肉醬千層麵	HK\$	\$198

Traditional Classic Pasta, Aglio Olio, Bolognese, Carbonara and Vodka Penne are available
另有傳統風味，如蒜香橄欖油、意式肉醬、卡邦尼及美式伏特加長通粉可供選擇



Pizza 薄餅

	Size 6"	Size 12"
 Garlic & Herbs Steak (5oz USDA Ribeye Steak, Onion, Mushroom, Garlic, Chill Flakes, Jalapenos, Anchovies and Arugula) 牛扒薄餅 (5安士美國肉眼扒、洋蔥、野菌、香蒜、墨西哥辣椒、銀魚柳及火箭菜)	HK\$ /	HK\$ \$318
 Burrata and Parma Ham (Parma Ham, Burrata Cheese, Arugula) 巴馬火腿伴流心芝士薄餅 (巴馬火腿、流心芝士及火箭菜)	HK\$ /	HK\$ \$288
 Mezzo Signature Pizza (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)	HK\$ \$138	HK\$ \$228
 Chill Prawns and Pesto (Shrimp, Red Onion, Sun-dried Tomatoes, Pesto and Garlic) 香辣蝦薄餅 (鮮蝦、紅洋蔥、乾番茄、羅勒及香蒜)	HK\$ \$138	HK\$ \$228
  Dry Aged Chorizo (Chorizo, Red Onion, Kalamata Olive, Feta Cheese and Jalapenos) 自家製西班牙辣肉腸薄餅 (辣肉腸、紅洋蔥、橄欖、羊奶芝士及墨西哥辣椒)	HK\$ \$138	HK\$ \$228
 Aubergine & Goat Cheese (Aubergine, Goat Cheese, Red Onion, Pesto, Basil Leave, Artichoke, Red Bell Pepper and Avocado) 田園茄子薄餅 (茄子、山羊芝士、紅洋蔥、羅勒、雅枝竹、甜椒及牛油果)	HK\$ \$128	HK\$ \$218
 Four Plus One (Gruyere, Fontina, Monterey Jack, Pecorino Romano and Mozzarella) 五色芝士薄餅 (格魯耶爾芝士、芳提娜芝士、蒙特里積克芝士、羊奶芝士及水牛芝士)	HK\$ \$128	HK\$ \$218
 Make Your Own Pizza 自選特色薄餅	HK\$ \$138	HK\$ \$228
Please choose four toppings: Deli Ham / Pepperoni / Salami / Anchovy / Mushroom / Bell Pepper / Asparagus / Olive / Chicken /Parmesan / Parma Ham / Pineapple 請選擇四款餡料: 火腿 / 辣肉腸 / 沙樂美腸 / 銀魚柳 / 白菌 / 甜椒 / 露筍 / 橄欖 / 雞肉 / 巴馬臣芝士 / 巴馬火腿 / 菠蘿		

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