

前菜 Appetizers

凱撒沙律

Classic Caesar Salad with Rafiki Seasoning

額外配料: 烤雞 \$38, 煙三文魚 \$68, 巴馬風乾火腿 \$68

Extra Topping: Grilled Chicken \$38, Smoked Salmon \$68, Parma Ham \$68

香芒牛油果蝦沙律

Garlic Prawns Salad with Mango Avocado Salsa

意大利流心水牛芝士伴番茄

Fresh Burrata and Tomatoes with Basil

烤牛骨髓伴焦糖洋蔥及蒜蓉包

Bone Marrow, Caramelized Onion and Gremolata served with Crispy Sourdough

蒜蓉牛油雞翼拼水牛城雞腿配

藍芝士汁及西芹甘筍條

Garlic Butter Chicken Wing and Buffalo Drumstick Combo

served with Blue Cheese Dressing and Vegetable Dip

香草蒜蓉包

Roasted Garlic and Rosemary Sourdough

餐湯 Soup

招牌干邑龍蝦湯

Lobster Bisque with Cognac served Baked Lobster Tartlet

野菌忌廉濃湯配松露油

Cream of Wild Mushroom Soup with Truffle Oil

意粉及意大利飯 Pasta & Risotto

龍蝦汁海膽絲帶麵伴松露薄片

Handmade Fettuccine with Sea Urchin in Lobster Bisque and Shaved Black Truffle

白酒大蜆扁意粉

Linguine Vongole

番茄芝士戒指粉

Handmade Tubettini with Fresh Basil, Heirloom Tomato and Burrata Cheese

牛肝菌燴意大利飯伴巴馬臣芝士

Porcini Mushroom Risotto with Portobello, Parmigiano Reggiano and Sherry Wine

自選特式意大利粉

Italian Classic - Your Choice and Combination

意大利粉: 意粉 / 長通粉 / 扁意粉 / 天使麵

Pasta: Spaghetti / Penne / Linguine / Angel Hair

醬料: 蒜香攪油 / 意式肉醬 / 卡邦尼

Sauce: Aglio olio / Bolognese / Carbonara



價目以港幣計算及另收加一服務費

Price stated are in Hong Kong dollars and 10% service charge

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。

Please inform us if you have any food allergies or dietary preferences.

富豪酒店集團 Regal Hotels International

薄餅 (12"吋) Pizza (Size 12")

巴馬火腿伴流心芝士薄餅

Burrata and Parma Ham Pizza

巴馬火腿、流心芝士及火箭菜

Parma Ham, Burrata Cheese, Arugula

招牌薄餅

Mezzo Signature Pizza

辣牛肉、沙樂美腸、辣肉腸、橄欖、青甜椒、洋蔥及白菌

Chili Beef, Salami, Pepperoni, Olive, Green Bell Pepper, Onion and Mushroom

五色芝士薄餅

Four plus One Cheeses Pizza

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

Gruyere, Fontina, Monterey Jack, Pecorino Romano and Mozzarella

自選特式薄餅 (請選擇四款餡料)

Make Your Own Pizza (please choose four toppings)

火腿 / 辣肉腸 / 沙樂美腸 / 銀魚柳 / 白菌 / 甜椒 /

蘆筍 / 橄欖 / 雞肉 / 巴馬臣芝士 / 巴馬火腿 / 菠蘿

Deli Ham / Pepperoni / Salami / Anchovy / Mushroom / Bell Pepper /

Asparagus / Olive / Chicken / Parmesan / Parma Ham / Pineapple

主菜 Main Course

乾式熟成美國特級斧頭扒

Homemade US Dry Aged Tomahawk Steak 43oz

澳洲M5和牛肉眼扒

Australian M5 Wagyu Rib Eye Steak 10oz

澳洲M9和牛西冷扒

Australian M9 Wagyu Striploin 10oz

澳洲羊扒配意大利香草燒汁

Australian Lamb Chops with Italian Herbs and Thyme Gravy

黑毛豬鞍扒配秘製蘋果醬

Duroc Bone-in Pork Chop with Homemade Apple Sauce

香煎石斑柳配西伯利魚子醬

Pan-seared Garoupa Fillet with Siberian Caviar in Seafood Tomato Bisque

以上所有菜餚均配烤蒜頭和櫻桃番茄

All the above dishes are served with roasted garlic and cherry tomato on vine

自選醬汁 Choose of Sauce

紅酒汁, 白菌汁, 黑椒汁, 芥末籽汁, 白酒忌廉汁, 蘋果醬

Red Wine Gravy, Creamy Mushroom Sauce, Black Pepper Sauce, Pommery Mustard,

Dill White Wine Cream Sauce, Homemade Apple Sauce

自選伴菜 Choose of Garnish \$38

蘆筍, 萵菜苗, 薯蓉, 炒野菌

Asparagus, Baby Spinach, Mash Potato, Sautéed Mushroom

甜品 Dessert

火焰雪山 (兩位用)

Baked Alaska (For 2 Persons)

招牌意大利芝士蛋糕

Signature Creamy Tiramisu

玉桂蘋果提子批伴雲呢拿雪糕

Apple Tart with Raisin, Cinnamon Sugar and Vanilla Ice-cream

焦糖燉蛋伴雲呢拿雪糕

Classic Cream Brûlée with Vanilla Ice-cream

三色雪糕香蕉船

Banana Split with Ice-cream and Mixed Berries

是日法式甜點

French Pastries of the Day