

MAIN COURSE 主菜

	HK\$
 Stone Grilled US Tomahawk Steak 43oz 美國特級斧頭扒 43安士	\$1,688
Stone Grilled Kagoshima A5 Wagyu Beef Striploin 12oz 石燒日本鹿兒島A5和牛西冷扒12安士	\$788
Stone Grilled Kagoshima A5 Wagyu Rib Eye Steak 12oz 石燒日本鹿兒島A5和牛肉眼扒12安士	\$788
Australian M9 Wagyu Striploin 10oz 澳洲M9和牛西冷扒10安士	\$688
Australian M5 Wagyu Rib Eye Steak 10oz 澳洲M5和牛肉眼扒10安士	\$568
Pan-seared Halibut Fillet with Spinach, Fennel, Porcini Mushroom & Vermouth 香煎左口魚柳配香艾酒	\$398
Australian Lamb Chop with Italian Herb 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	\$388
Flame Honey Brandy Spring Chicken with Truffle French Fries 火焰蜜糖白蘭地燒春雞配黑松露薯條	\$348



 Baked Portobello with Quinoa, Cucumber and Potato served with Capsicums Jus 攪油藜麥焗大啡菇配菠椒汁	\$228
---	-------

All the above dishes are served with Roasted Garlic and Cherry Tomato on Vine
以上菜式均配以新鮮薯菜

Choose of Sauce 自選醬汁
Red Wine Gravy / Creamy Mushroom Sauce / Black Pepper Sauce / Pommery Mustard /
Dill White Wine Cream Sauce / Homemade Apple Sauce
紅酒汁 / 白菌汁 / 黑椒汁 / 芥末籽汁 / 白酒忌廉汁 / 蘋果醬

Choose of Garnish 自選伴菜
Asparagus / Baby Spinach / Mashed Potato / Sauteed Mushroom
蘆筍 / 莧菜苗 / 薯蓉 / 炒野菌

每款\$58 each

DESSERTS 甜品

	HK\$
Traditional Baked Alaska (For 2 Persons) 火焰雪山 (兩位用)	\$138
 Signature Creamy Tiramisu 招牌意大利芝士蛋糕	\$138
 Caramelized Walnut Tart with Vanilla Ice-cream 焦糖合桃批配雲呢拿雪糕	\$138



Double Layer Chocolate cake
特濃雙層朱古力蛋糕 \$138



Chestnut Cream Brulée with Vanilla Ice-cream
栗子焦糖燉蛋伴雲呢拿雪糕 \$98



Banana Spilt with Berries
香蕉船配莓果 \$98

Your Choice of Gelato or Sorbet
自選意大利冰淇淋或雪葩 每球\$39 per Scoop
Yoghurt Wild-berry gelato / Rum & Rasins Gelato / Vanilla Gelato /
Black Cherry Swirl Gelato / Mango Sorbet / Pistachio Gelato
意大利野莓乳酪冰淇淋 / 意大利蘇酒提子冰淇淋 / 意大利雲尼拿冰淇淋 /
意大利黑櫻桃冰淇淋 / 意大利芒果雪葩 / 意大利開心果冰淇淋

 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。


 MEZZO
AMERICAN ITALIAN



Photo is for reference only 圖片只供參考

APPETIZERS 前菜



	HK\$
Scallop Nicosia Salad 帶子尼高斯沙律	\$268
Garlic Prawn Salad with Mango Avocado Salsa 香芒牛油果蝦沙律	\$268
Grilled Chicken Salad with Apple and Kale 羽衣甘藍蘋果烤雞沙律	\$228
 Fresh Burrata and Tomatoe with Basil 意大利流心水牛芝士伴番茄	\$228
 Asparagus and Egg Salad with Parmigiano Cheese 蘆筍蛋沙律	\$198
Salad of the Day 廚師精選沙律	\$168
Scallop Mornay with Baby Spinach and Caviar 芝士白汁菠菜焗帶子配魚子醬	\$248
Bone Marrow, Caramelized Onion and Gremolata 烤牛骨髓伴焦糖洋蔥及蒜蓉包	\$218
Sautéed Baby Octopus with Olive Oil, Chili Flake and Garlic Chip 欖油辣椒蒜片炒八爪魚仔	\$218
Australian Wagyu Beef Carpaccio with Parmigiano Reggiano and Anchovy 澳洲和牛薄片配巴馬臣芝士及銀魚柳	\$198
Buffalo Drumstick served with Blue Cheese Dressing and Vegetable Dip 水牛城雞腿配藍芝士汁及西芹甘筍條	\$168
 Roasted Garlic and Rosemary Sour Dough 香草蒜蓉包	\$88



SOUP 餐湯

	HK\$
 Lobster Bisque with Cognac served with Lobster Tartlet 招牌干邑龍蝦湯	\$168
 Cream of Forest Mushroom Soup with Truffle Oil 野菌忌廉濃湯配松露油	\$128
Tomato and Seafood Soup 蕃茄海鮮湯	\$128
 Italian Minestrone with Pesto 意大利雜菜湯配香草醬	\$98

PASTA & RISOTTO 意粉及意大利飯

	HK\$
Fresh Pappardelle with Sea Urchin in Lobster Bisque and Shaved Black Truffle 龍蝦汁海膽寬闊麵伴松露薄片	\$368
 Linguine Vongole 白酒大蜆扁意粉	\$288
 Porcini Mushroom Risotto with Portobello, Parmigiano Reggiano and Sherry Wine 牛肝菌燴意大利飯伴巴馬臣芝士	\$228
Italian Classic – Your Choice and Combination 自選特式意大利粉 Pasta 意大利粉 : Spaghetti 意粉 / Penne 長通粉 / Linguine 扁意粉 / Angel Hair 天使麵 Sauce 醬料 : Aglio Olio 蒜蓉欖油 / Bolognese 意式肉醬 / Carbonara 卡邦尼	\$198



PIZZA, BURGER AND SANDWICH 薄餅、漢堡及三文治

	HK\$
Parma Ham and Burrata 12" 巴馬火腿伴流心芝士薄餅12吋 Parma Ham, Burrata Cheese, Arugula 巴馬火腿、流心芝士及火箭菜	\$298
 Mezzo Signature Pizza 12" 招牌薄餅12吋 Chili Beef, Salami, Pepperoni, Olive, Capsicum, Onion and Mushroom 辣牛肉、沙樂美腸、辣肉腸、橄欖、甜椒、洋蔥及白菌	\$278
 Four plus One Cheese Pizza 12" 五色芝士薄餅12吋 Gruyere, Fontina, Monterey Jack, Pecorino Romano and Mozzarella 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	\$248
Make Your Own Pizza 12" 自選特色薄餅12吋 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	\$248
Austrlian Wagyu Beef Burger 澳洲和牛漢堡 Served with Bacon, Fried Egg, Onion, Tomato, Lettuce, Cheese and Truffle French Fries 配 煙肉、煎蛋、洋蔥、蕃茄、生菜、芝士、黑松露薯條	\$298



Smoked Salmon and Avocado Open Face Sandwich with Truffle French Fries 牛油果煙三文魚開面三文治 配 黑松露薯條	\$198
Traditional Reuben Sandwich 傳統羅賓三治 Served with Sauerkraut, Gruyere Cheese, Corned Beef and Truffle French Fries 配 德國酸椰菜、瑞士芝士、鹹牛肉及黑松露薯條	\$198

 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。