

Avanti 意廊  
Pizzeria







STARTERS AND SNACKS

CRISPY CHILLED SALAD CREATIONS

SOUP KETTLES

PASTA OR RISOTTO

PIZZA CREATIONS





## SALADS 沙律

		Regular 普通	Share 分享
 Caesar Salad with Smoked Salmon	煙三文魚凱撒沙律	\$148	\$198
Parma Ham, Fig and Melon Salad in Balsamic Vinegar	巴馬火腿無花果蜜瓜沙律	\$148	\$198
Cobb Salad	美式鮮菜沙律	\$118	\$168

## SNACKS 小食

Buffalo / Honey Mustard Chicken Wings	水牛城/ 蜂蜜芥末雞翼	\$88
Fish and Chips with Tartar Sauce	炸魚薯條配他他醬	\$138
Deep-Fried French Fries in Herbs / Truffle Sauce	脆炸薯條伴香草/ 松露醬	\$88
Deep-Fried Onion Rings with Tartar Sauce	脆炸洋蔥圈配他他醬	\$88
Mussels in White Wine Cream Sauce with Garlic Bread	白酒忌廉汁煮青口配蒜蓉包	\$158
 Chili Cheese Beef Nachos	辣椒芝士牛肉粟米片	\$168
 Gambas Al Ajillo	西班牙蒜油蝦	\$138
Toasted Garlic Bread (4 pieces)	香焗蒜蓉包(四件)	\$48



招牌菜 Signature



香辣之選 Spicy




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## SOUP 湯

Lobster Bisque	龍蝦濃湯	\$98
Mushrooms Cream Soup	蘑菇忌廉湯	\$68
Soup of the Day	是日廚師推介餐湯	\$78

## PASTA AND RISOTTO 意大利麵及燴飯

		Regular 普通	Share 分享
	Fettuccine in Uni Sauce with Japanese Scallops	日本帶子海膽汁闊條麵	\$168 \$198
	Aglio E Olio Spaghetti with Seafood and Chorizo	蒜香攪油海鮮辣肉腸意大利麵	\$148 \$178
	Carbonara Linguine with Grilled Halibut Fillet and Onsen Egg	香烤比目魚柳配卡邦尼扁意粉伴溫泉蛋	\$138 \$168
	Stewed Oxtail in Red Wine with Fettuccine	紅酒燴牛尾伴闊條麵	\$158 \$188
	Sichuan Spicy Shredded Beef Fillet Linguine	川辣牛柳絲扁意粉	\$138 \$168
	Grilled Tiger Prawn with Spaghetti Bolognese	香烤大虎蝦伴肉醬意大利麵	\$168 \$198
	Grilled Tiger Prawn and Wild Mushrooms with Black Truffle Linguine	香烤大虎蝦野菌黑松露扁意粉	\$168 \$198
	Peking Duck Breast on Risotto	北京烤鴨胸意大利燴飯	\$168 \$198
	Korayaki Crab Meat and Tiger Prawn on Risotto	松葉蟹肉燒虎蝦意大利燴飯	\$198 \$228
	Fettuccine in Lobster Sauce with Grilled Lobster	香烤龍蝦伴龍蝦汁闊條麵	\$228



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## PIZZA 薄餅

		Regular 普通	Jumbo 珍寶
Sicilian Pepperoni Pizza	西西里辣肉腸薄餅	\$158	\$188
Chicken Hawaiian Pizza	雞肉夏威夷薄餅	\$158	\$188
Parma Ham, Fig and Arugula Pizza	巴馬火腿火箭菜無花果薄餅	\$168	\$198
 Sichuan Spicy Shredded Beef Fillet Pizza	川辣牛柳絲薄餅	\$168	\$198
Smoked Salmon with Avocado and Black Truffle Pizza	黑松露煙三文魚牛油果薄餅	\$168	\$188
Thousand Island Seafood Pizza	千島海鮮薄餅	\$168	\$198
 Peking Duck Pizza	北京烤鴨薄餅	\$168	\$198
Black Truffle and Wild Mushrooms Pizza	黑松露野菌薄餅	\$158	\$188
Japanese Eel and Katsuobushi Pizza	日式鰻魚木魚薄餅	\$158	\$188

## US BURGER 美式漢堡

Classic Cheese and Bacon Angus Beef Burger	經典芝士煙肉安格斯牛肉漢堡	\$138
Cheese, Pineapple and Fried Egg Beef Burger	芝士菠蘿煎蛋牛肉漢堡	\$148



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## CHEF'S RECOMMENDATIONS SIGNATURE DISHES 主廚推介

	Roasted Spring Chicken with Herbs	香草燒春雞	\$188
	Pan-Seared Salmon Fillet with Black Truffle Cream Sauce	輕煎三文魚柳伴黑松露忌廉汁	\$188
	US Slow-Roasted Baby Pork Spare Rib	美式慢烤豬肋骨	\$188
	Canada Moisture Enhanced Pork Rack	香烤加拿大斧頭豬鞍	\$208
	Slow-Cooked Australia Wagyu Beef Cheek in Red Wine and Tomato Sauce	慢煮澳洲和牛臉頰配紅酒番茄醬	\$248
	Pistachio Halibut Fillet in Champagne Cream Sauce	開心果比目魚柳伴香檳忌廉汁	\$188
	Provençal Rack of Lamb with Rosemary Gravy	法式寶雲酥烤羊鞍伴迷迭香肉汁	\$298
	Roasted Spanish Sucking Pig (Preparation Time: 25 mins)	西班牙燒乳豬 (製作需時25分鐘)	\$328
			<b>Half 半隻    Whole 一隻</b>
	Baked Lobster with Uni Sauce and Cheese	海膽醬芝士焗龍蝦	\$138    \$268



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## BEEF STEAK SPECIALTIES 特選肉扒

Angus Beef Rib Eye Steak	安格斯肉眼牛扒	\$268 (300g)
US Angus Beef Sirloin Steak	美國安格斯西冷牛扒	\$258 (300g)
 Grilled Lobster with Angus Beef Rib Eye Steak	安格斯肉眼牛扒伴香烤龍蝦	\$328
US Angus Beef Sirloin Steak with Tiger Prawn	美國安格斯西冷牛扒配大虎蝦	\$288
Grilled Foie Gras on Angus Beef Tenderloin	安格斯牛柳伴香烤鵝肝	\$338
Grilled Angus Beef Tenderloin	香烤安格斯牛柳	\$288
 48hrs Slow-Cooked US Prime Short Rib	四十八小時慢煮美國牛肋骨	\$348
Whisky Flamed Rock Salt Baked Beef Tomahawk (For 4 persons) (Please reserve one day in advance)	威士忌火焰岩鹽烤斧頭扒 (四位用) (請提早一天預訂)	\$1,238

## DESSERTS 甜品

Chocolate Brownies with Chocolate Ice-Cream	朱古力布朗尼蛋糕伴朱古力雪糕	\$78
Apple Pie with Vanilla Ice-Cream	蘋果批伴雲呢拿雪糕	\$78
Bombe Alaska (For 2 persons)	火焰雪山 (兩位用)	\$138
 Signature Tiramisu	意大利芝士杯	\$85

**Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction. Please notify our associates of any food allergies.**

此餐牌列出之食物可能含有食物過敏源，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份，可能會對某些人引起過敏反應。如您對任何食物有過敏反應，請告知餐廳服務員。

**Corkage per bottle 開瓶費每瓶 \$200**

**Cake cutting charge per pound 切餅費每磅 \$198**

**15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge**

可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費





