

MEDITERRANEAN TASTE 地中海風格

4-Course Set Dinner Menu 4道菜晚餐套餐

APPETIZER 頭盤

Carpaccio de
Gamba Carabinero
(Carabinero Red Prawn
Carpaccio)

地中海大紅蝦薄片

Or
或

Tartare de Boeuf
(Beef Tartare with Caper,
Cornichon, Shallot, Dijon Mustard,
Parsley and Egg Yolk)

牛肉他他配酸豆、醃黃瓜、
紅蔥、芥末醬、香芹及蛋黃

Or
或

Foie Gras
(Pan-fried Foie Gras with
Onion Jam and Brioche Bread)

鵝肝配洋葱醬
(Additional HK\$48 加港幣48元)

SOUP 湯



Minestrone
(Mixed Vegetable Soup
with Tomato and Basil)

番茄羅勒雜菜湯

Or
或

Bouillabaisse
(Seafood and Fish Soup)

法式海鮮湯
(Additional HK\$68 加港幣68元)

MAIN COURSE 主菜

Linguine all'Astice
(Homemade Linguine
with Lobster)

自製龍蝦扁意粉
(Additional HK\$88 加港幣88元)

Or
或

Entrecôte "Café de Paris"
(Dry-aged French Charolais Beef
Ribeye Steak 300g in
Café de Paris Butter Sauce)

法式夏洛萊熟成肉眼扒300克
配巴黎牛油汁
(Additional HK\$128 加港幣128元)

Or
或

Greek Tóno
(Herb-crusted Tuna Served
with Greek Feta Salsa and
Tzatziki Yogurt)

地中海香草皮烤金槍魚
配希臘菲達莎莎醬及
青瓜酸乳酪醬

DESSERT 甜品

Selection of Vivace Homemade Dessert

任選Vivace自家製甜品1款

Coffee or Tea

咖啡或茶

每位港幣HK\$488 per person

Add-on Wine Pairing Package at HK\$288 餐酒套餐加港幣288元

Ruffino Prosecco Valdobbiadene Italy D.O.C
Trimbach Riesling Alsace 2020 France
Siblings Shiraz Margaret River 2021 Australia

Additional HK\$88 加港幣88元

Amuse Bouche 開胃菜

Pan de Crystal with Serrano
and Truffle Mousse

西班牙白毛豬火腿配松露慕絲

and
及

Sorbet 雪葩

Lemon and Lime Sorbet

檸檬青檸雪葩



Vegetarian 素菜

Prices are subject to 10% service charge. 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，請告知我們。