

SET LUNCH

STARTERS

Choose one starter from below

PAPPA AL POMODORO ①

Tomato bread soup with Parmesan & basil

MARKET SALAD ①

Baby gem lettuce, grape, gorgonzola & toasted walnuts

RAVIOLI FRITTI ①

Fried four cheese ravioli & spicy arrabiatta sauce

SPICY ITALIAN MEATBALLS ③

Chilli spiked free-range meatballs with tomato, basil, Parmesan & toasted ciabatta

TOMATO & MOZZARELLA BRUSCHETTA ①

Slow-roasted tomatoes, bocconcini, basil & aged balsamic

TUNA TARTARE ①

Green beans, chilli, mint, lemon & creamy mustard dressing (Additional \$28)

MAINS

EXPRESS LUNCH

\$98

— Choose one main from below —

CAESAR SALAD WITH GRILLED CHICKEN

Crunchy romaine, red chicory, crunchy croutons, shaved cauliflower with homemade Caesar dressing, toasted hazelnuts, chervil & sweet basil

FRANCOBOLLI RAVIOLI

Four cheese ravioli with pancetta cream, kale, chilli & lemon

CASSARECCE WITH BASIL PESTO ①

Fresh basil pesto, Parmesan & bocconcini

GRILLED CHICKEN CLUB SANDWICH

Brioche stuffed with chargrilled, free-range chicken, crispy pancetta, 'nduja mayo, cheddar cheese, tomato & rocket

FISH OF THE DAY

Acqua pazza, olives, garlic, wine, capers, parsley & cherry tomatoes (Additional \$28)

LOADED MARGHERITA PIZZA ①

Fresh basil, buffalo mozzarella & slow-cooked cherry tomatoes

PORKIE PEPPERONI PIZZA ① ③

Pepperoni, smokey pancetta, spicy salami, mozzarella, tomato sauce & oregano

EPIC LUNCH

\$148

★ Soft drink, coffee, or tea included ★

— Choose one main from below —

ROASTED BEETROOT & SQUASH SALAD WITH HOT SMOKED SALMON

Lentils, orange, red chicory, kale, toasted pumpkin seeds & extra virgin olive oil

TRUFFLE TAGLIATELLE ①

Black truffle butter, Parmesan, nutmeg & shaved black truffle

SCAMPI TAGLIOLINI

Sautéed shrimp, shredded kale, lemon, chilli, garlic, white wine & parsley

THE JAMIE'S ITALIAN BURGER ① ③

Beef patty with smokey pancetta, balsamic onions, aged cheddar, tomatoes & our housemade special sauce, served with skinny fries. (Upgrade your burger with truffle mayo, free-range egg, avocado, double cheddar cheese, or sautéed mushrooms for \$10 each)

GRILLED SIRLOIN

Chargrilled your way with herby garlic butter, horseradish, green salad & skinny fries (Additional \$38)

HONG KONG HOT PIZZA ③

Fennel salami, spicy meatballs, tomato, cheddar, pickled chillies & buffalo mozzarella

TRUFFLE SHUFFLE PIZZA

Truffle white sauce, free-range egg, balsamic onions & black truffle

SIDES

\$28 each

SKINNY FRIES

Rosemary & sea salt

ROCKET & PARMESAN SALAD

Aged balsamic dressing

SAUTÉED SPINACH

Crispy shallots & balsamic vinegar

DESSERTS

\$38 each

EPIC BROWNIE

Proper chocolate sauce, salted caramel gelato & caramelised amaretti popcorn

TIRAMISÙ

The classic Italian dessert with orange mascarpone & chocolate

BAKED VANILLA CHEESECAKE

Spiced caramelised orange, smashed honeycomb & pomegranate

DRINKS

\$28 each

FRESH JUICES

Orange, Apple, Pineapple, Cranberry, Tomato

SOFT DRINK

Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale, Ginger Beer

COFFEE/TEA

Regular coffee or tea

WE'RE PROUD OF OUR PRODUCERS

We work hard to make your Jamie's Italian experience special, which is why we ALWAYS source the very best ingredients



Check out our ever-changing blackboards for our chefs' specials, including today's responsibly sourced market fish

We are proud to use **FREE-RANGE & HIGHER-WELFARE MEAT** from the best suppliers – no compromise

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

[JamiesItalianHK](#)

① Jamie's Favourite ③ Spicy ① Vegetarian

午餐

前菜

請選擇以下一款

意大利番茄湯 ①

巴馬臣芝士、大蒜麵包粒及羅勒

廚師沙律 ①

生菜、提子、古岡左拉芝士及香烤核桃

香脆意大利芝士餛飩 ①

酥炸四式芝士意大利餛飩配香辣西西里番茄醬

意式辣肉丸 ③

香辣肉丸配番茄、羅勒、
巴馬臣芝士及烤麵包

番茄芝士烤麵包 ①

慢烤番茄、迷你水牛芝士、羅勒及黑醋

吞拿魚他他 ①

長豆角、辣椒、薄荷葉、檸檬及
奶油芥末醬 (另加 \$28)

主菜

快遞午餐 \$98

— 請選擇以下一款 —

JI 凱撒沙律配烤雞

鮮脆羅馬生菜、紅菊苣、鬆脆麵包粒、
椰菜花片配自家製凱撒沙律醬、烤榛子、茴芹及羅勒

FRANCOBOLLI 意大利餛飩

四式芝士意大利餛飩配燻肉奶油、羽衣甘藍、辣椒及檸檬

青醬麻花卷意大利麵 ①

羅勒、巴馬臣芝士及迷你水牛芝士

烤雞三文治

自由放養烤雞、香脆煙肉、意大利辣肉腸醬、
車打芝士、番茄及火箭菜

時令鮮魚

橄欖、蒜、白酒、酸豆、意大利番芫荽及車厘茄 (另加 \$28)

特製瑪格麗特薄餅 ①

羅勒、水牛芝士、慢煮車厘茄、番茄醬

手工香腸薄餅 ① ③

意大利辣味香腸、煙熏煙肉、香辣莎樂美腸、水牛芝士、番茄醬

經典午餐 \$148

★ 包括汽水、咖啡或茶 ★

— 請選擇以下一款 —

烤紅菜頭南瓜沙律配熟熏三文魚

扁豆、香橙、紅菊苣、羽衣甘藍、烤南瓜子配特級初榨橄欖油

黑松露寬條麵 ①

配黑松露牛油、巴馬臣芝士、豆蔻及黑松露片

鮮蝦扁細麵

鮮蝦、羽衣甘藍、檸檬、蒜片、辣椒、白酒、意大利番芫荽

JAMIE'S 意式漢堡 ① ③

炭燒牛肉、煙熏煙肉、黑醋洋蔥、車打芝士、番茄、秘製漢堡醬、配幼薯條
(可升級享受黑松露蛋黃醬、自由放養雞蛋、牛油果、
雙層車打芝士或蘑菇，每款只需另加 \$10)

炭燒西冷牛扒

炭燒西冷牛扒 (可根據個人喜好選擇生熟度) 配香草蒜香牛油、
新鮮辣根、蔬菜沙律及幼薯條 (另加 \$38)

香港大熱薄餅 ③

番茄醬、車打芝士、茴香肉腸、辣肉丸、醃辣椒及迷你水牛芝士

意式黑松露薄餅

意式黑松露白汁、自由放養雞蛋、黑醋洋蔥及黑松露

配菜

每款 \$28

幼薯條

配迷迭香及海鹽

巴馬臣芝士火箭菜沙律

配意大利黑醋

炒菠菜

香脆乾葱、黑醋

甜品

每款 \$38

朱古力布朗尼

配海鹽焦糖雪糕和
焦糖杏仁爆谷

提拉米蘇

意大利經典甜品配
香橙馬斯卡彭芝士

雲呢拿芝士餅

配焦糖香橙、
自家制焦糖脆脆及石榴粒

飲品

每款 \$28

果汁

橙·蘋果·菠蘿·
紅莓·番茄

汽水

可口可樂·零系可口可樂·雪碧·
薑汁汽水·薑汁啤酒

精選咖啡或茶

咖啡·茶

我們一直為其合作伙伴感到驕傲，
我們努力令你在 JAMIE'S ITALIAN
有更特別的用餐體驗，這正是我們
致力搜羅頂級食材的原因



查看我們餐廳黑板，
由我們廚師精心推介，
包括是日推介的新鮮魚類

我們選用由最好的
供應商提供的
自由放養及上乘肉類

如有任何特殊飲食要求，
包括食物敏感及過敏，
請告知您的服務員

f Instagram JamiesItalianHK

① 傑米精選 ③ 辣味 ① 素食

À LA CARTE MENU

STARTERS

GRILLED OCTOPUS SALAD \$148

Gem lettuce, green olives, potatoes, cherry tomatoes & creamy caper dressing

RAVIOLI FRITTI \$118 ①

Fried four cheese ravioli & spicy arrabbiata sauce

CRISPY SQUID \$148

Buttermilk batter with lemon, garlic mayo & chilli

CLASSIC MEAT PLANK

Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante, with mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & crunchy slaw

\$108 PER PERSON

CRAB & AVOCADO BRUSCHETTA \$128

Fresh jumbo lump crab, chilli, shaved fennel, smashed avocado & dill

TUNA TARTARE \$128

Green beans, chilli, mint, lemon & creamy mustard dressing

CREAMY BURRATA \$138 ①

Slow-roasted cherry tomatoes, rocket & extra virgin olive oil

MUSHROOM FRITTI \$118

Crispy portobello mushroom with garlic mayo

MUSSELS IN 'NDUJA CREAM SAUCE \$138 ①

Mussels, chilli, cherry tomatoes, white wine & 'nduja cream sauce served with focaccia.
Best eaten with our Ultimate Garlic Bread (Additional \$40)

SPICY ITALIAN MEATBALLS \$128 ③

Chilli-spiked meatballs with tomato, basil, Parmesan & toasted sourdough bread

FRESH PASTA

OUR FAMOUS PRAWN LINGUINE ① ③ \$198

Garlic prawns with tomatoes, fennel, fresh chilli & rocket

TRUFFLE TAGLIATELLE ① \$198

Black truffle butter, Parmesan, nutmeg & shaved black truffle

TAGLIATELLE BOLOGNESE \$168

Rich pork, beef & red wine ragù with Parmesan

SCAMPI TAGLIOLINI \$178

Sautéed shrimp, shredded kale, lemon, chilli, garlic, white wine & parsley

SILKY PENNE CARBONARA \$168

Leeks with golden smokey pancetta, cracked black pepper & Parmesan

FRANCOBOLLI RAVIOLI \$168

Four cheese ravioli with pancetta cream, kale, chilli & lemon

SPAGHETTI & MEATBALLS \$148

Chilli-spiked meatballs with house-made spicy tomato sauce, basil & Parmesan

SEAFOOD RISOTTO \$198

Squid, prawns, fennel, crispy capers & herbs

RIGATONI POMODORO ① \$138

Our house-made tomato sauce with Parmesan cheese, cherry tomatoes & basil

SUPER FOOD SALADS

CAESAR SALAD WITH GRILLED CHICKEN \$188

Crunchy romaine, red chicory, crunchy croutons, shaved cauliflower with homemade Caesar dressing, toasted hazelnuts, chervil & sweet basil

KALE & AVOCADO SUPER FOOD SALAD WITH FETA CHEESE \$188 ①

Feta cheese, puy lentils, kale, avocado, pomegranate, lemon juice & olive oil

ROASTED BEETROOT & SQUASH SALAD WITH HOT SMOKED SALMON \$188

Lentils, orange, red chicory, kale, toasted pumpkin seeds & extra virgin olive oil

MAINS

RIB-EYE STEAK \$298

10oz. rib-eye chargrilled, served with herbed garlic butter & fresh horseradish, served with skinny fries

THE JAMIE'S ITALIAN BURGER ① ③ \$198

Beef patty with smokey pancetta, balsamic onions, aged cheddar, tomatoes & our house-made special sauce, served with skinny fries. *(Upgrade your burger with truffle mayo, free-range egg, avocado, double cheddar cheese, or sautéed mushrooms for \$10 each)*

CRISPY SKIN CHICKEN \$228

Roasted artichokes & wild mushrooms, white wine, butter, chilli & herbs

PAN SEARED SEA BASS \$258

Acqua pazza, olives, wine, garlic, capers, cherry tomatoes & parsley

FISH IN A BAG ① ③ \$228

Fish of the day with clams, mussels, fennel, chilli, anchovies & cracked wheat, topped with fiery arrabbiata sauce

PERFECT FOR SHARING

VEAL PARMIGIANO \$488

Crispy herb crusted veal chop, house-made tomato sauce, mozzarella & basil

GRILLED TOMAHAWK STEAK WITH ITALIAN SALSA \$688

32oz. grilled free-range tomahawk served with tomatoes, parsley, olive & caper salsa

BBQ PORK RIBS \$300g \$258 (Serves 1-2) • 600g \$358 (Serves 3-4) • 900g \$458 (Serves 5-6)

Sticky barbeque baby back ribs with house made BBQ sauce, served with skinny fries

BEEF SHORT-RIB \$488

Slow-cooked beef short-rib, balsamic braised onions & truffle mashed potato

PIZZA

HONG KONG HOT ③ \$188

Fennel salami, spicy meatballs, tomato, cheddar, pickled chillies & buffalo mozzarella

TRUFFLE SHUFFLE \$198

Truffle white sauce, free-range egg, balsamic onions & black truffle

THE PARMA \$188

Prosciutto, rocket, basil, mozzarella & Parmesan

PORKIE PEPPERONI ① ③ \$168

Pepperoni, smokey pancetta, spicy salami, mozzarella, tomato sauce & oregano

LOADED MARGHERITA ① \$148

Fresh basil, buffalo mozzarella & slow-cooked cherry tomatoes

SEAFOOD \$188

Sweet tomato & shellfish sauce with prawns, chargrilled courgette & rocket

VEGETARIAN ① \$158

Roasted green & yellow zucchini, feta cheese, kale, lemon, béchamel & Parmesan

SIDES

TRUFFLE FRIES \$58

Parmesan fries served with truffle mayo

ROCKET & PARMESAN SALAD \$58

Aged balsamic dressing

SAUTÉED SPINACH \$58

Crispy shallots & balsamic vinegar

SKINNY FRIES \$58

Rosemary & sea salt

ULTIMATE GARLIC BREAD \$58

Buttermilk buns, herbed garlic butter, Parmesan & rosemary

TRUFFLE MASHED POTATO \$58

Parmesan cheese & shaved black truffle

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

① Jamie's Favourite ③ Spicy ① Vegetarian

APERITIVO

APEROL SPRITZ \$78
A refreshing mix of Aperol,
soda & Prosecco

SANGRIA BIANCA \$68
Jamie's twist of the classic sangria
with white wine, St Germain
elderflower liqueur & fresh citrus fruit

SUMMER RUSH \$78
Passion fruit purée, raspberry
purée, Aperol, sugar syrup

BELLINI \$68
Prosecco with
peach purée

COCKTAILS

CHOCO RUM TIKI \$88
Appleton UX rum, triple sec, pastry orgeat syrup,
lime juice, Tiki bitters, Aztec chocolate bitters

UP IN SMOKE \$88
Plantation 3 star rum, smoked pineapple syrup,
lime juice & Tiki bitters

CLASSIC MOJITO \$68
Appleton white rum, fresh mint, lime juice & soda

PASSION FRUIT MOJITO \$68
Appleton white rum, fresh passion fruit,
fresh mint, lime juice & soda

STRAWBERRY MOJITO \$68
Appleton white rum, strawberry purée,
fresh mint, lime juice & soda

ELDERFLOWER GIN & TONIC \$68
Tanqueray gin, St Germain elderflower liqueur,
lemon juice & tonic water

JAMIE'S GROWN-UP ICED TEA \$78
Earl Grey-infused gin, triple sec & fresh lemon juice

HONG KONG PEAK \$78
Glenmorangie whisky, lemon juice, apricot liqueur,
egg white, bitters & star anise

KOWLOON PEAK \$78
Belvedere vodka, lychee liqueur, orange juice
with a splash of lager

ELDERFLOWER BLOSSOM \$78
Lemon juice, egg white, St Germain elderflower liqueur,
sugar syrup, Porta Palo chardonnay, Tiki bitters & grapes

MOCKTAILS

HOMEMADE ITALIAN LEMONADE
\$38 glass / \$58 carafe / \$78 1 litre jug

BLACKBERRY MARTINI \$58
Pineapple juice, vanilla syrup & fresh blackberries

TROPICAL DELIGHT \$68
Passion fruit, orange juice & fresh lemon, topped with lemonade

GINGER MOJITO \$68
Fresh ginger, lime, mint leaves & ginger ale

APPLE MOJITO \$58
Muddled lime, sugar & fresh mint topped with apple juice

ELDERFLOWER COOLER \$58
Elderflower cordial, apple juice, fresh lime & ginger ale

FRESH GINGER SPRITZ \$68
Cucumber, lemon juice, sugar syrup,
crushed ginger with soda water

SUNRISE SPRITZ \$68
Blend of fresh grapefruit, orange, lemon
& cranberry juice, sugar syrup with soda water

WHITE WINE

	GLASS 150ml	CARAFE 500ml	BOTTLE
PINOT GRIGIO, ALPHA ZETA SINGLE VINEYARD 2017, Veneto, Italy One of Italy's most fashionable whites - dry, fresh & well balanced	\$68	\$218	\$338
COLLIO PINOT GRIGIO, MONGRIS 2016/17, Friuli, Italy Elegant, fruity & well structured with a remarkably long finish	-	-	\$688
SAUVIGNON BLANC, MARLBOROUGH Collectables 2017/18, Walnut block, New Zealand Lovely melded aromatic notes of tropical fruits, smooth on the palate with citrus flavours	\$88	\$290	\$438
SAUVIGNON BLANC, LEYDA 2017 Leyda Valley, Chile Herbaceous with citrus notes & a tangy acidic finish	\$78	\$248	\$388
CHARDONNAY, PORTA PALO 2016 Sicily, Italy Bright & attractive with juicy apple flavours & a citrus finish	\$88	\$285	\$395
FALANGHINA, CANTINA SAN PAOLO 2015 Campania, Italy Full bodied yet elegant with excellent length on the palate	-	-	\$468
RIESLING, PRINZ VON HESSEN 2014, Rheingau, Germany Flavours of apple, citrus & peach with a slight residual sweetness on the finish	-	-	\$528

RED WINE

	GLASS 150ml	CARAFE 500ml	BOTTLE
CHIANTI CLASSICO RISERVA DI FAMIGLIA 2013/14, Cecchi 1893, Tuscany, Italy Generous palate showing seductive fullness & fine, well-integrated tannins. Beautiful length	\$78	\$388	\$488
PINOT NOIR, LEYDA 2016 Leyda Valley, Chile A pure & honest reflection of the variety, displaying acidic red fruit aromas such as raspberry and cherry, along with herbal notes typical of the Leyda Valley	\$98	\$275	\$380
MONTEPULCIANO D'ABRUZZO, COLLINE TERAMANE 2011/12, Farnese, Abruzzo, Italy Smooth with notes of pepper, dark cherry, licorice, chocolate & plums, has a full body with medium tannins, good acidity & a long length	-	-	\$688
CABERNET SAUVIGNON MERLOT DELLE VENEZIE 2016, Principato, Veneto, Italy Ruby red, it has an intense, complex nose, with hints of red fruits combined with spicy notes. Balanced & harmonious on the palate	\$68	\$218	\$328
MALBEC, ALTOS LAS HORMIGAS 2017 Mendoza, Argentina Three words describe this Malbec perfectly: freshness, joy and vitality. Soft but structured tannins & a pleasant finish	\$88	\$278	\$428
SHIRAZ, MR RIGGS THE TRAUANT 2016 McLaren Vale, Australia This wine is a tribute to the family's forebear, John William Riggs. Dark, brooding & plush on the palate, the wine shows dark plums, blackcurrants, liquorice and chocolate	\$98	\$288	\$428
NEBBIOLO LANGHE 2015, Giovanni Rosso, Piemonte, Italy Ideal for Barolo enthusiasts, this silky Nebbiolo builds to a delicious, lively finish. This is a this "drink-me-now" wine	-	-	\$728

SMOOTHIES

TASTE OF THE JUNGLE \$58
Raspberry, banana, mango purée & yoghurt

THE GRAPE ESCAPE \$68
Grape, banana, pineapple juice,
fresh rocket & coconut water

KALE & COCONUT \$68
Kale, fresh pineapple,
lemon juice & coconut water

BEERS

ASAHI	Bottle	\$68
PERONI	Bottle	\$68
CORONA	Bottle	\$68
TSING TAO	Bottle	\$68
PERONI NASTRO AZZURRO	Half Pint	\$48/ Pint \$78
PILSNER URQUELL	Half Pint	\$58/ Pint \$95
GWEILO (IPA/ PILSNER)	Pint	\$95

SOFT DRINKS

STILL/ SPARKLING MINERAL WATER (500ml)	\$48
STILL/ SPARKLING MINERAL WATER (750ml)	\$58
FRUIT JUICES(orange, apple, pineapple, tomato, cranberry)	\$42
SOFT DRINKS(Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer)	\$42
SAN PELLEGRINO (Aranciata, Limonata)	\$42

SPARKLING/CHAMPAGNE

PROSECCO DOC, ANDREOLA Veneto, Italy
Bright & fresh with citrus notes
Glass \$78/ Bottle \$368

PROSECCO SUPERIORE DOCG Veneto, Italy
Elegant & dry with a fine pearlage
Bottle \$468

BILLECART-SALMON BRUT RESERVE
Champagne, France
Exotic fruits & hints of white flowers with fine bubbles & a soft finish
Bottle \$988

VEUVE CLICQUOT BRUT YELLOW LABEL, NV
Champagne, France
Precise yet streamlined. A beautiful rendition of minimalist elegance!
Glass \$188/ Bottle \$988

主餐餐牌

前菜

烤八爪魚沙律 \$148
寶石生菜、橄欖、小馬鈴薯、
車厘茄及奶油醬

香脆意大利芝士焗餅 \$118 ①
酥炸四式芝士意大利焗餅
配香辣西西里番茄醬

香脆魷魚 \$148
脆炸魷魚、辣椒、檸檬、
配自家制蒜茸蛋黃醬

意式凍肉拼盤

茴香莎樂美腸、開心果意式肉腸、風乾火腿及辣肉腸、迷你水牛芝士、
羊奶芝士及甜辣椒醬、醃菜及橄欖、爽口紅蘿蔔、紅菜頭沙律
每位 \$108

蟹肉牛油果烤麵包 \$128
新鮮蟹肉、辣椒、牛油果醬、
香蔥及紅菊苣

意大利牛奶芝士 \$138 ①
慢烤車厘茄、火箭菜沙律
配特級初榨橄欖油

香酥炸蘑菇 \$118
脆炸大蘑菇配香蒜蛋黃醬

吞拿魚他他 \$128
青豆、辣椒、薄荷、檸檬及奶油芥末醬

辣肉腸忌廉汁青口 \$138 ①
新鮮青口、辣椒、車厘茄、白酒及辣肉腸忌廉汁配意式迷迭香麵包
(加 \$40 配香脆蒜蓉包)

意式辣肉丸 \$128 ③
香辣肉丸配番茄、羅勒、
巴馬臣芝士及烤麵包

意粉

招牌鮮蝦扁意粉 ① ③ \$198
蒜香炒蝦、番茄、茴香、辣椒及火箭菜

黑松露寬條麵 ① \$198
配黑松露牛油、巴馬臣芝士、豆蔻及黑松露碎

肉醬寬條麵 \$168
紅酒慢煮豬肉及牛肉醬配巴馬臣芝士

鮮蝦扁細麵 \$178
鮮蝦、羽衣甘藍、檸檬、蒜片、辣椒、白酒、意大利蕃茜

卡邦尼煙肉長通粉 \$168
甜韭蔥、香脆煙肉、黑胡椒及巴馬臣芝士

FRANCOBOLLI 意大利焗餅 \$168
四式芝士意大利焗餅配燻肉奶油、羽衣甘藍、辣椒及檸檬

意式辣肉丸意粉 ③ \$148
辣肉丸配番茄配自家製辣番茄醬、羅勒及巴馬臣芝士

海鮮燴飯 \$198
意大利燴飯配鮮蝦、魷魚、茴香及香草

意大利番茄通粉 ① \$138
自家製番茄醬配巴馬臣芝士、車厘茄及羅勒

重量級健康沙律

JI 凱撒沙律配烤雞 \$188
鮮脆羅馬生菜、紅菊苣、鬆脆麵包粒、椰菜花片
配自家製凱撒沙律醬、烤榛子、茴芹及羅勒

羽衣甘藍牛油果超級沙律配菲達芝士 \$188 ①
菲達芝士、扁豆、羽衣甘藍、牛油果、
紅石榴配檸檬汁及橄欖油

烤紅菜頭南瓜沙律配熟熏三文魚 \$188
扁豆、香橙、紅菊苣、羽衣甘藍、烤南瓜子
配特級初榨橄欖油

主菜

肉眼牛扒 \$298
10 安士肉眼牛扒 (可根據個人喜好選擇生熟度)
配香草蒜香牛油、新鮮辣根、爽脆蔬菜沙律及幼薯條

JAMIE'S 意式漢堡 ① ③ \$198
炭燒牛肉、煙熏煙肉、黑醋洋蔥、車打芝士、番茄、秘製漢堡醬、配幼薯條
(可升級享受黑松露蛋黃醬、自由放養雞蛋、牛油果、雙層車打芝士或蘑菇，
每款只需另加 \$10)

香脆雞扒 \$228
烤亞支竹和野菌、白酒、牛油、辣椒及香草

香煎鱸魚 \$258
橄欖、白酒、蒜、酸豆、車厘茄及意大利蕃茜

香焗時令鮮魚 ① ③ \$228
時令鮮魚配蜆、青口、茴香、辣椒、小麥及香辣西西里番茄醬

適合分享

香脆牛仔扒 \$488
香脆牛仔扒、自家製番茄醬、水牛芝士

香烤戰斧牛扒配意式莎莎醬 \$688
32 安士香烤戰斧牛扒配以新鮮番茄、香芹、橄欖及水瓜榴莎莎醬

BBQ 豬仔骨 \$258 (1-2 人份) • 600g \$358 (3-4 人份) • 900g \$458 (5-6 人份)
醬烤豬仔骨配自家製燒烤醬及幼薯條

慢煮牛肋肉 \$488
慢煮牛肋肉、黑醋洋蔥配黑松露薯蓉

薄餅

香港大熱薄餅 ③ \$188
番茄醬、車打芝士、茴香肉腸、辣肉丸、醃辣椒及迷你水牛芝士

意式黑松露薄餅 \$198
意式黑松露白汁、自由放養雞蛋、黑醋洋蔥及黑松露

帕爾馬薄餅 \$188
番茄醬、意大利風乾火腿、火箭菜、水牛芝士及巴馬臣芝士

手工香腸薄餅 ① ③ \$168
番茄醬、辣香腸、煙熏煙肉、香莎樂美腸、水牛芝士

特製瑪格麗特薄餅 ① \$148
羅勒、水牛芝士、慢煮車厘茄、番茄醬

海鮮薄餅 \$188
番茄海鮮醬、蝦、烤意大利青瓜及火箭菜

意式田園薄餅 ① \$158
烤青、黃意大利青瓜、飛達芝士、羽衣甘藍、意式白汁及巴馬臣芝士

配菜

豪華薯條 \$58
巴馬臣芝士薯條配自家製黑松露蛋黃醬

巴馬臣芝士火箭菜沙律 \$58
配意大利黑醋

炒菠菜 \$58
香脆乾葱、黑醋

幼薯條 \$58
配迷迭香及海鹽

香脆蒜蓉包 \$58
牛奶麵包配上香草蒜蓉牛油、芝士及迷迭香

黑松露薯蓉 \$58
巴馬臣芝士、黑松露、松露油

餐前酒

APEROL SPRITZ \$78
艾普洛橙酒、蘇打、氣泡酒

SANGRIA BIANCA \$68
新鮮水果、白葡萄酒、
接骨木花糖漿

SUMMER RUSH \$78
熱情果、紅桑子、艾普洛橙酒

BELLINI \$68
白桃、氣泡酒

雞尾酒

CHOCO RUM TIKI \$88

青檸、杏仁糖水、帕姆佩羅蘭姆酒、
朱古力苦酒、提基苦酒

UP IN SMOKE \$88

蘭姆酒、青檸、煙菠蘿、提基苦酒

THE CLASSIC MOJITO \$68

薄荷、青檸、蘇打、冰酒

PASSION FRUIT MOJITO \$68

熱情果、薄荷、青檸、蘇打、冰酒

STRAWBERRY MOJITO \$68

草莓、薄荷、青檸、蘇打、冰酒

**ELDERFLOWER
GIN & TONIC \$68**

接骨木花酒、氈酒、檸檬、湯力水

**JAMIE'S GROWN-UP
ICED TEA \$78**

伯爵茶、柑橘、檸檬、氈酒

HONG KONG PEAK \$78

檸檬、八角、苦精、蛋白、威士忌

KOWLOON PEAK \$78

荔枝、橙汁、生啤、伏特加

ELDERFLOWER BLOSSOM \$78

檸檬、蛋白、接骨木花、
霞多麗白酒、葡萄

無酒精調酒

**HOMEMADE ITALIAN
LEMONADE**

\$38 杯 / \$58 瓶 / \$78 1公升

BLACKBERRY MARTINI \$58

菠蘿汁、香草、黑莓

TROPICAL DELIGHT \$68

熱情果、橙汁、檸檬、雪碧

GINGER MOJITO \$68

青檸、薄荷葉、薑汁、薑汁汽水

APPLE MOJITO \$58

青檸、薄荷、蘋果汁

ELDERFLOWER COOLER \$58

接骨木花、青檸、薑汁汽水

FRESH GINGER SPRITZ \$68

青瓜、菠蘿、薑、蘇打水

SUNRISE SPRITZ \$68

西柚、橙、檸檬、蔓越莓汁、蘇打水

白酒

PINOT GRIGIO, ALPHA ZETA SINGLE VINEYARD

2017, 意大利威尼托大區

意大利最時尚的白葡萄酒之一，乾爽，清新，均衡

COLLIO PINOT GRIGIO, MONGRIS 2016/17, 科利奧

口感柔順，結構緊致，帶有濃郁的桃子，甜瓜，
成熟葡萄柚的風味，餘味中稍帶杏仁味

SAUVIGNON BLANC, MARLBOROUGH

Collectables 2017/18, 紐西蘭胡桃林

可愛地融合了熱帶水果的芳香，口感柔滑，帶有柑橘味

SAUVIGNON BLANC, LEYDA 2017, 智利萊達谷

強烈的草本植物感覺，帶有柑橘香氣和濃郁的酸味

CHARDONNAY, PORTA PALO 2016, 意大利西西里島

明亮而誘人，具多汁的蘋果感覺和柑橘味

FALANGHINA, CANTINA SAN PAOLO 2015, 意大利坎帕尼亞大區

酒體飽滿而優雅，口感極佳

RIESLING, PRINZ VON HESSEN 2014, 德國萊茵高

蘋果、柑橘和桃子的味道，在完成時略帶殘留的甜味

紅酒

CHIANTI CLASSICO RISERVA DI FAMIGLIA 2013/14, 意大利托斯卡納

顏色深濃，香氣中帶有紅李子、成熟櫻桃的氣息，
伴有皮革和烟草的香氣，單寧強勁，結構均衡，餘味持久

PINOT NOIR, LEYDA 2016, 智利萊達谷

結構典雅，美味可口，帶有經典的黑比諾草莓和肉桂，
以及焦糖柑橘皮的異域細微差別

MONTEPULCIANO D'ABRUZZO, COLLINE TERAMANE

2011/12, 意大利阿布鲁佐

突出的新鮮櫻桃香，橡木風味濃郁，酒體中偏豐滿，單寧耐嚼

CABERNET SAUVIGNON MERLOT DELLE VENEZIE

2016, 意大利威尼托

具紅寶石般的顏色，結構凝練，純正，柔順

MALBEC, ALTOS LAS HORMIGAS 2017, 阿根廷門多薩

清新多汁，帶有紅色水果——櫻桃和柔和的李子味

SHIRAZ, MR RIGGS THE TRAUANT 2016, 澳洲麥克拉倫谷

這款酒是對家族祖先John William Riggs的致敬。

口感濃郁，帶有深色，沉思和濃郁的香氣，
帶有深色李子、黑加侖子、甘草和巧克力的味道

NEBBIOLO LANGHE 2015, 意大利皮埃蒙特

雅致、柔美、咸香味的，強勁有力，醇厚香料味，結構精細

杯 150ml 瓶 500ml 支裝

\$68 \$218 \$338

- - \$688

\$88 \$290 \$438

\$78 \$248 \$388

\$88 \$285 \$395

- - \$468

- - \$528

杯 150ml 瓶 500ml 支裝

\$78 \$388 \$488

\$98 \$275 \$380

- - \$688

\$68 \$218 \$328

\$88 \$278 \$428

\$98 \$288 \$428

- - \$728

沙冰

TASTE OF THE JUNGLE \$58

紅桑子、香蕉、芒果、乳酪

THE GRAPE ESCAPE \$68

葡萄、香蕉、火箭菜、椰子水

KALE & COCONUT \$68

羽衣甘藍、椰子水、
菠蘿、檸檬

啤酒

ASAHI.....支裝 \$68

PERONI.....支裝 \$68

CORONA.....支裝 \$68

TSING TAO.....支裝 \$68

PERONI NASTRO AZZURRO.....半品脫 \$48/ 一品脫 \$78

PILSNER URQUELL.....半品脫 \$58/ 一品脫 \$95

GWEILO (IPA/ PILSNER).....一品脫 \$95

汽水

礦泉水/ 有氣礦泉水(500ml).....\$48

礦泉水/ 有氣礦泉水(750ml).....\$58

果汁 (橙/ 蘋果/ 菠蘿/ 蕃茄/ 蔓越莓).....\$42

汽水 (可樂/ 零度可樂/ 雪碧/ 薑汁汽水/ 薑汁啤酒).....\$42

聖沛黎洛 (有氣橙汁/ 檸檬汁).....\$42

氣泡酒 / 香檳

PROSECCO DOC, ANDREOLA 意大利威尼托大區

明亮清新，帶有柑橘和檸檬味

\$78/ 杯, \$368/ 支裝

PROSECCO SUPERIORE DOCG 意大利威尼托大區

優雅乾爽，珍珠般細膩

支裝 \$468

BILLECART-SALMON BRUT RESERVE 法國香檳區

充滿異國情調的水果和白色花朵的氣息，

帶有細膩的氣泡和柔軟的光澤

支裝 \$988

VEUVE CLICQUOT BRUT YELLOW LABEL, NV 法國香檳區

精確而精簡。極簡主義優雅的美麗演繹

\$188/ 杯, \$988/ 支裝