

# 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 \$258 (Serves 1-2) • \$358 (Serves 3-4) • \$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
<b>PINOT GRIGIO, ALPHA ZETA SINGLE VINEYARD</b> 2017, Veneto, Italy One of Italy's most fashionable whites - dry, fresh & well balanced	\$68	\$218	\$338
<b>COLLIO PINOT GRIGIO, MONGRIS</b> 2016/17, Friuli, Italy Elegant, fruity & well structured with a remarkably long finish	-	-	\$688
<b>SAUVIGNON BLANC, MARLBOROUGH</b> Collectables 2017/18, Walnut block, New Zealand Lovely melded aromatic notes of tropical fruits, smooth on the palate with citrus flavours	\$88	\$290	\$438
<b>SAUVIGNON BLANC, LEYDA</b> 2017 Leyda Valley, Chile Herbaceous with citrus notes & a tangy acidic finish	\$78	\$248	\$388
<b>CHARDONNAY, PORTA PALO</b> 2016 Sicily, Italy Bright & attractive with juicy apple flavours & a citrus finish	\$88	\$285	\$395
<b>FALANGHINA, CANTINA SAN PAOLO</b> 2015 Campania, Italy Full bodied yet elegant with excellent length on the palate	-	-	\$468
<b>RIESLING, PRINZ VON HESSEN</b> 2014, Rheingau, Germany Flavours of apple, citrus & peach with a slight residual sweetness on the finish	-	-	\$528

## RED WINE

	GLASS 150ml	CARAFE 500ml	BOTTLE
<b>CHIANTI CLASSICO RISERVA DI FAMIGLIA</b> 2013/14, Cecchi 1893, Tuscany, Italy Generous palate showing seductive fullness & fine, well-integrated tannins. Beautiful length	\$78	\$388	\$488
<b>PINOT NOIR, LEYDA</b> 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
<b>MONTEPULCIANO D'ABRUZZO, COLLINE TERAMANE</b> 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
<b>CABERNET SAUVIGNON MERLOT DELLE VENEZIE</b> 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
<b>MALBEC, ALTOS LAS HORMIGAS</b> 2017 Mendoza, Argentina Three words describe this Malbec perfectly: freshness, joy and vitality. Soft but structured tannins & a pleasant finish	\$88	\$278	\$428
<b>SHIRAZ, MR RIGGS THE TRAUANT</b> 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
<b>NEBBIOLO LANGHE</b> 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

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

## SOFT DRINKS

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

**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

**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

**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

**J1 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 瓶 支裝

150ml 500ml

\$68 \$218 \$338

- - \$688

\$88 \$290 \$438

\$78 \$248 \$388

\$88 \$285 \$395

- - \$468

- - \$528

杯 瓶 支裝

150ml 500ml

\$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**