

Specials of the month / 本月推介

Following Don Alfonso's philosophy we offer you this special selection created using only the best produce available, strictly following its seasonality

遵循當奧豐素的烹飪理念，我們為您提供僅使用最好的食材製作精選菜餚，並嚴格遵循季節性推薦

Prosciutto di tonno rosso affumicato con agrumi e ricotta di pecora

Smoked Bluefin tuna (cured like a parma ham)
served with sheep milk Ricotta cheese mousse and orange
煙燻藍鱈魚配羊奶芝士慕斯及橙

\$200

Carpaccio di Gambero rosso

Sicilian red prawn carpaccio with "Panzanella" salad and salmon roe
西西里生紅蝦薄片配麵包沙律及三文魚子

\$350

Pizza funghi e prosciutto

Pizza with San Marzano tomato sauce, Mozzarella cheese,
mixed seasonal mushrooms and cooked ham
蕃茄汁、水牛芝士、蘑菇及火腿薄餅

\$200

Zuppa di funghi misti di stagione e funghi porcini piastrati

Seasonal mixed mushrooms soup with seared Porcini and Chanterelle mushroom
蘑菇湯配牛肝菌及黃菌

\$250

Tagliatelle ai funghi Porcini

Handmade tagliatelle pasta with Porcini mushrooms
特色意大利麵配牛肝菌

\$220

Barramundi all'acqua pazza

Whole "Acqua Pazza" style Barramundi Seabass with garlic bruschetta bread
傳統海鮮汁煮鱸魚伴蒜蓉包

Recommended for 2 person/建議 2 位用

\$500

Passeruola di frutti di mare in crosta di pane

Mixed seafood casserole with Boston lobster, red shrimp and scallops in bread crust
海鮮大燴（波士頓龍蝦、紅蝦、帶子）

Recommended for 2 person/建議 2 位用

\$950

Maialino Iberico arrostito dalla pelle croccante con fichi glassati, olive nere e pure di patate

Roasted Iberian pork rack with Glazed figs, black olives and mashed potatoes
西班牙黑毛豬排配無花果及黑橄欖伴薯蓉

\$400

I gusti del giorno del nostro gelato artigianale

Daily flavors of Italian Artisanal Gelato Ice-cream
是日意大利雪糕

\$38/scoop