

BITES

- ✓ SOUP OF THE DAY 是日餐湯
\$48
- ✓ FRENCH FRIES WITH TRUFFLE MAYO
脆炸薯條伴黑松露蛋黃醬
\$58
- ✓ CHERRY TOMATO, BASIL & BOCCONCINI SOURDOUGH
車厘茄、羅勒及馬蘇里拉芝士酸種麵包片
\$78 (2PCS片)
- PARMA HAM & MELON WITH BOCCONCINI BALL
巴拿馬火腿及蜜瓜伴迷你馬蘇里拉芝士波
\$138

GREENS & SANDWICH

- ✓ HEALTHY SALAD BOWL 健怡沙律碗
Romaine lettuce, avocado, cherry tomatoes, corn, cucumber, eggs, onion,
Feta cheese, sliced almonds & sunflower seeds
羅馬生菜、牛油果、車厘茄、粟米、青瓜、雞蛋、洋蔥、希臘芝士、杏仁片及葵花籽
Dressing option 自選沙律汁
Olive oil & balsamic vinegar 橄欖油黑醋汁 / Honey mustard lemon sauce 蜜糖芥末檸檬汁
\$88

ADDITIONAL 另加
+\$30 GARLIC PRAWN 蒜香蝦 / CHICKEN BREAST 雞胸肉/
MEATBALL 肉丸 / COUSCOUS 北非小米 | +\$48 SMOKED SALMON 煙三文魚

MEDITERRANEAN CHICKEN BREAST CIABATTA
地中海雞胸肉意大利包
\$78

BEEF PASTRAMI & CHEESE CIABATTA
煙牛肉芝士意大利包
\$88

- ✓ MEDITERRANEAN VEGGIE CIABATTA
地中海素菜意大利包
\$88

+\$28

FOR A DRINK UPON AN ORDER OF SALAD,
SANDWICH OR MAINS
惠顧任何沙律、三文治或主菜加購飲品乙杯
(EXCEPT HAND-DRIP COFFEE 手沖咖啡除外)

MAINS

- ✓ LINGUINE POMODORO 水牛芝士番茄扁意粉
\$88
- CHICKEN & MUSHROOM RISOTTO 雞肉雜菌意大利燴飯
\$98
- PRAWN LINGUINE ARRABBIATA 香辣番茄蝦扁意粉
\$98
- LINGUINE ALLE VONGOLE 香蒜蜆肉扁意粉
\$108
- CARBONARA LINGUINE WITH ONSEN TAMAGO
卡邦尼扁意粉伴溫泉蛋
\$128
- ALL DAY BREAKFAST 全日早餐
Mixed salad, avocado, portobello, baked beans, parma ham, scrambled eggs with
truffle paste, sausage & waffle
雜菜沙律、牛油果、大啡菇、焗豆、巴馬火腿、松露醬炒蛋、香腸及窩夫
\$128
- EGG BENEDICT WITH SMOKED SALMON &
HOME-MADE WAFFLE
班尼迪克蛋配煙燻三文魚及自家製窩夫
\$128
- ALMOND CRUSTED HALIBUT WITH BEETROOT RISOTTO
焗杏仁蒜香比目魚配紅菜頭燴意大利飯
\$148
- DUCK LEG CONFIT WAFFLE WITH FRIED EGG
油封鴨脾配窩夫及煎蛋
\$158
- SOUS-VIDE CHICKEN BREAST WITH MANGO SALSA &
COUSCOUS SALAD
慢煮雞胸配芒果莎莎及北非小米沙律
\$158
- PAELLA 西班牙海鮮飯
\$168 REGULAR 正常 | \$308 SHARING 分享
- PAN SEARED AUSTRALIAN ANGUS SIRLOIN
STEAK WITH VEGETABLES & FRENCH FRIES (200G)
香煎澳洲安格斯西冷牛扒伴時蔬及脆炸薯條 (200克)
\$198

✓ VEGETARIAN 素食 🍷 SIGNATURE 招牌菜

SUBJECT TO 10% SERVICE CHARGE 另收取加一服務費

MENU

DESSERT

SWEET TOOTH

DAILY DESSERT

是日精選甜品

\$48

🍰 CHURROS

西班牙油條

\$58

🍰 DARK CHOCOLATE TART (70% VALRHONA GUANAJA)

香濃黑朱古力撻

\$78

HOME-MADE PINEAPPLE LEMON TART

自家製菠蘿檸檬撻

\$78

🍰 LAVA CAKE WITH VANILLA ICE-CREAM (70% VALRHONA GUANAJA)

心太軟伴雲呢拿雪糕

\$88

🍰 HOME-MADE SCONES (PLAIN & RAISINS)

自家製鬆餅 (原味及提子味)

\$78

🍰 BLACK SESAME WAFFLE WITH VANILLA ICE-CREAM

黑芝麻窩夫伴雲呢拿雪糕

\$98

🍰 BLACK SESAME DELIGHT PLATTER

香濃黑芝麻甜點薈萃

Puff, pudding, waffle & vanilla ice-cream

泡芙、布丁、窩夫及雲呢拿雪糕

\$108

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