

## Salads 沙律

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|------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------|-----|
| Romaine salad<br>凱撒沙律<br><i>with focaccia croutons, prosciutto crisp, aged parmesan &amp; chipotle caesar dressing</i> | 128 | Seared tuna niçoise<br>法式吞拿魚沙律<br><i>with boiled egg, haricots verte, potato &amp; olives</i>    | 148 |
| Beetroot, kale, blue cheese, bacon & croutons<br>紅菜頭, 煙肉及羽衣甘藍沙律<br><i>with honey vinaigrette</i>                       | 136 | Avocado with minted quinoa<br>牛油果, 藜麥沙律<br><i>manchego, pine nuts &amp; Jerez sherry vinegar</i> | 138 |
| Chicken, celery root, fennel & apple salad<br>雞肉, 西芹, 茴香及蘋果沙律<br><i>with mustard &amp; capers</i>                      | 128 |                                                                                                  |     |

## Platters 拼盤

|                                                                                                     |     |                                                                                                                                             |     |
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| Cheese platter<br>芝士拼盤<br><i>Creamy brie, smoked cheddar &amp; gorgonzola with toasted focaccia</i> | 188 | Charcuterie platter<br>熟食冷肉盤<br><i>Parma ham, salami milano, saucisson, aged parmesan, creamy brie, marinated peppers, toasted focaccia</i> | 268 |
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## Small Plates 特色地中海小吃

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|------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------|-----|
| Truffle Fries<br>松露薯條配松露蒜泥蛋黃醬<br><i>with truffle garlic aioli</i>                              | 66  | Cumin & coriander spiced hummus<br>鷹嘴豆泥醬配彼得包<br><i>with olive oil &amp; flat bread</i>         | 68  |
| Sautéed broccoli<br>香炒西蘭花配羊奶芝士<br><i>with goat's cheese &amp; toasted pinenuts</i>             | 68  | Zucchini feta cakes<br>意式青瓜及羊奶芝士餅<br><i>with dill yoghurt</i>                                  | 78  |
| Triple cooked patatas bravas<br>西班牙特色烤馬鈴薯<br><i>with garlic aioli &amp; crispy serrano ham</i> | 88  | Goat's cheese stuffed piquillo peppers<br>羊奶芝士裹鑲西班牙甜椒                                          | 96  |
| Wild mushroom & parmesan risotto balls<br>炸野菌, 芝士意大利飯球                                         | 98  | Creamy brie<br>布利奶油芝士配香蒜義大利香草麵包佛卡夏<br><i>with roasted garlic &amp; toasted focaccia</i>        | 108 |
| Herby fish goujons<br>香草炸魚條<br><i>with chilli-lemon aioli</i>                                  | 88  | Grilled Barramundi Pieces<br>鮮蕃茄煮魚柳<br><i>with garlic butter, white wine and vine tomatoes</i> | 96  |
| Seared tuna loin coated in sesame seeds<br>生煎吞拿魚                                               | 98  | Flash fried lemon squid<br>香炸魷魚<br><i>with Harissa aioli</i>                                   | 108 |
| Ceviche of tuna with apple wood smoke<br>蘋果木煙腌生吞拿魚                                             | 116 | Grilled harissa octopus<br>香料慢烤八爪魚配辣肉腸<br><i>with beans, garlic &amp; chorizo</i>              | 178 |
| Pan-fried chili garlic shrimp<br>香蒜辣椒炒中蝦                                                       | 118 |                                                                                                |     |
| Pan-fried spicy chorizo<br>香炒西班牙辣肉腸<br><i>with onion</i>                                       | 98  | Spiced meatballs<br>香草茄汁燴肉丸<br><i>with rustic vine-ripened tomato sauce</i>                    | 98  |
| Pesto chicken & parmesan risotto balls<br>炸雞肉, 芝士意大利飯球                                         | 98  | Beef tenderloin chunks<br>香蒜辣椒炒牛柳粒<br><i>sautéed in chilli &amp; garlic</i>                    | 128 |
| Chicken skewer in spicy peri-peri sauce<br>葡式辣汁燒雞串                                             | 98  | Moroccan spiced lamb cutlets<br>摩洛哥香草烤羊架<br><i>with coriander hummus</i>                       | 176 |
| Crispy cider roasted pork belly<br>蘋果酒烤五花腩                                                     | 116 |                                                                                                |     |

## Pizzas 薄餅

~Stone baked thin crust~

|                                                                                                                            |     |                                                                                                           |     |
|----------------------------------------------------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------------------|-----|
| Margherita<br>意式芝士蕃茄醬薄餅<br><i>Tomato sauce, mozzarella &amp; fresh basil</i>                                               | 128 | Smoked chicken<br>香草煙雞肉薄餅<br><i>Pesto, smoked chicken, smoked mozzarella, pine nuts &amp; fresh basil</i> | 158 |
| Mediterranean<br>地中海薄餅<br><i>Tomato sauce, marinated vegetables, olives, roasted vine tomatoes &amp; feta</i>              | 146 | Parma ham<br>帕爾馬火腿薄餅<br><i>Tomato sauce, Parma Ham, mozzarella &amp; rocket</i>                           | 176 |
| Peri peri chicken<br>葡式香辣雞薄餅<br><i>Spicy peri peri sauce, chicken, mozzarella, roast red peppers &amp; fresh coriander</i> | 146 | Salmon<br>三文魚薄餅<br><i>Tomato, dill cream cheese, smoked salmon, roasted red onion &amp; crispy capers</i> | 162 |
| Wild mushroom<br>野菌薄餅<br><i>Tomato sauce, mozzarella, roasted garlic, wild mushrooms &amp; white truffle oil</i>           | 148 | Garlic prawns<br>香蒜鮮蝦薄餅<br><i>Tomato, mozzarella, garlic prawns, lemon zest &amp; basil</i>               | 178 |
| Salami<br>沙樂美腸薄餅<br><i>Tomato sauce, Salami Milano, grilled peppers, mozzarella &amp; rocket</i>                           | 148 |                                                                                                           |     |



  
the  
Conservatory

**PASTA**  
**MIO**  
AS YOU LIKE IT



Choose your favorite pasta and then your topping  
選擇你最喜歡的意大利麵



~ Fusilli ~



~ Spaghetti ~



~ Fettuccine ~



~ Farfalle ~



~ Gluten-free Spaghetti ~



~ Penne ~

~ TOPPINGS ~

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Aglio-olio with roasted garlic, chilli & parmesan<br>香蒜, 辣椒芝士及橄欖油        | 108 |
| Chicken strips with peri peri sauce & chopped coriander<br>番椒雞條及碎芫荽      | 148 |
| Shaved black truffle, truffle oil, cream & parmesan<br>黑松露片配芝士白汁         | 158 |
| Sauvignon blanc steamed mussels, cream & fresh herbs<br>香草白酒青口           | 168 |
| Spicy n'duja, Italian sausage, tomato & shaved parmesan<br>意大利辣腸, 芝士及蕃茄汁 | 168 |
| Tiger prawn & rich lobster bisque<br>大蝦配龍蝦汁                              | 198 |