



## APPETIZER

1. Smoked Salmon \$78  
*Avocado, Quinoa Salad*  
煙三文魚, 藜麥, 牛油果沙律
2. Deep-Fried Chicken Wing \$52  
*with Cajun Seasoning and Honey Mayo*  
香辣雞翼配蜜糖蛋黃醬
3. Greek Kale Salad \$78  
*with Lemon Olive Oil Dressing*  
希臘羽衣甘藍沙律配檸檬橄欖油汁
4. Baby Spinach Salad \$88  
*with Watermelon, Feta Cheese and Passion Fruit Dressing*  
菠菜沙律配西瓜, 羊奶酪芝士, 熱情果汁
5. Caesar Salad 凱撒沙律 \$82  
*Add Smoked Salmon 加配煙三文魚 \$18*  
*Add Parma Ham 加配巴馬火腿 \$20*
6. Homemade Thai Style Salmon Salad \$98  
自家制泰式酸辣三文魚沙律

## SOUP

7. Soup Of The Day 是日餐湯 \$42
8. Wild Mushroom Cappuccino \$58  
野菌忌廉湯
9. Lobster Bisque 龍蝦濃湯 \$62

## PIZZA

- Add Smoked Salmon 加配煙三文魚 \$18*  
*Add Parma Ham 加配巴馬火腿 \$20*
10. Black's Forest Pizza 黑森林薄餅 \$98  
*with Mix Mushroom, Mozzarella, Baby Spinach and Parmesan*
  11. Meat Lover Pizza 食肉獸薄餅 \$128  
*Pepperoni, Bacon and Italian Sausage*
  12. Margarita Pizza 瑪格麗特薄餅 \$88  
*Tomato Sauce, Basil and Cheese*
  13. Kimchi and Beef Pizza \$118  
泡菜肥牛薄餅
  14. Japanese Grilled Eel Pizza \$118  
日式燒鰻魚薄餅

## PASTA AND RISOTTO

15. Carbonara with Udon 特色卡邦尼烏冬 \$88
16. Spaghetti with Grilled Eggplant \$82  
*on Pesto Sauce*  
香烤茄子香草醬意粉
17. Fusilli with Grilled Chicken Meat \$86  
*Bacon on Tomato Cream Sauce*  
燒雞肉煙肉螺絲粉配洋蔥番茄忌廉汁
18. Risotto with Ox-Tail On Red Wine Sauce \$98  
紅酒牛尾意大利飯
19. Risotto with Japanese Scallop \$118  
*Grilled Shrimp On Seafood Sauce*  
扇貝大蝦龍蝦汁意大利飯
20. Spaghetti with Vongole 香蒜海蜆意粉 \$98

## MAIN

21. Grilled 1855 Prime Ribeye Steak 10oz \$288  
香煎1855肉眼扒 10安士
22. Pan-Fried Seabass Fillet \$178  
*with Pearl Barley Fresh Tomato Broth*  
香煎鱸魚配鮮茄薏米雜菜清湯
23. Braised Lamb Shank in Red Wine Sauce \$168  
紅酒燴羊膝
24. Whole Grilled Barramundi \$188  
*with Mix Vegetable*  
香烤原條新鮮盲鱈
25. Tandoori Chicken Shower \$148  
天多尼烤雞串燒
26. Pan-Fried Pork Rack \$188  
*with Green Apple Walnut Salad*  
香煎美國豬鞍配青蘋果合桃沙律

## RISOTTO ON STONE BOWL

(Available After 6:00pm) 六點後供應

27. Lobster Risotto (Half Lobster) 伴龍蝦石鍋飯 \$228
28. Black Truffle Wild Mushroom Risotto \$138  
黑松露野菌意大利飯
29. Macaroni with Double Cheese Sauce \$118  
雙重芝士通心粉

## SIDE DISH

30. Deep Fried Chicken Cartilage 炸香醋雞軟骨 \$38
31. Sauteed Broccoli with Garlic 蒜香炒西蘭花 \$34
32. Sauteed Mix Mushroom with Black Truffle \$38  
黑松露炒野菌
33. Deep Fried Fries with Black Truffle Mayo \$45  
香炸薯條配黑松露蛋黃醬

Plus 10% Service Charge • 另加一服務費