



La Trattoria

Set Lunch

Appetiser

Soup of the Day

是日餐湯

or

Italian Octopus Salad

意大利八爪魚沙律

or

Burrata Cheese with Caprese Salad

布袋芝士配意大利蕃茄沙律

Main

Farfalle with Japanese Chicken & Italian Pecorino

日本雞肉配羊奶芝士意大利蝴蝶麵

or

Fettuccine with Herbed Sausage

香草腸意大利闊條麵

or

Spaghettini with Wagyu Beef Ragu Bolognese

意式和牛肉醬意粉

Dessert

Dessert of the Day

是日甜品

\$198

All Prices Subject to 10% Service Charge



La Trattoria

Set Dinner

Appetiser

Sicilian Red Prawn & Avocado Tartare

西西里紅蝦牛油果他他

or

Burrata Cheese & Parma Ham with Caprese Salad

布袋芝士巴馬火腿配意大利蕃茄

or

Hokkaido Scallops Carpaccio with Salmon Roe

北海道薄切帶子三文魚籽

Main

Spaghettini with Japanese Asari Clams & Italian Bottarga

日本花蜆烏魚子意粉

or

Spaghettini with Mixed Seasonal Seafood

時令海鮮意粉

or

Spaghettini with Sicilian Red Prawns +\$80

西西里紅蝦意粉

Dessert

Dessert of the Day

是日甜品

\$498

All Prices Subject to 10% Service Charge



La Trattoria

Specials of the Evening

Appetiser

<i>Burrata & Parma Ham with Caprese Salad</i> 布袋芝士巴馬火腿配意大利蕃茄	\$280
<i>Chilled Capellini with Sicilian Red Prawns</i> 西西里紅蝦天使麵	\$280
<i>Italian Mixed Seafood Salad</i> 意大利海鮮沙律	\$280
<i>Chilled Capellini with Italian Caviar</i> 意大利魚子醬天使麵	\$300

Main

<i>Spaghettini with New Zealand Razor Clams</i> 紐西蘭蠔子皇意粉	\$300
<i>Special Seafood Spaghettini</i> 秘製特式海鮮意粉	\$350
<i>Spaghettini with South African Abalone & Hokkaido Uni, Garlic Shiso Mix</i> 蒜香紫蘇南非鮑魚配北海道海膽意粉	\$400
<i>Hairy Crab Linguine</i> 大閘蟹蟹粉扁意粉	\$450
<i>Spaghettini with Japanese White Geoduck & Italian Bottarga</i> 日本白象拔蚌烏魚子意粉	\$450

Others

<i>Broccolini</i> 西蘭花苗	\$100
<i>Italian Porcini Mushrooms</i> 意大利牛肝菌	\$100
<i>Mixed Seasonal Vegetables</i> 時令蔬菜	\$100
<i>Mixed Green Salad with Italian EVO Oil</i> 橄欖油田園沙律	\$100
<i>Dessert of the Day</i> 是日甜品	\$60

All Prices Subject to 10% Service Charge