

VALENTINE'S 4 COURSES MENU

To Share

Antipasti

Choose Two

French Fine de Claire Raw Oysters - Champagne foam, smoked caviar, 24k Edible Gold Flakes

Latturga Salad - Romaine lettuce, Gorgonzola Cheese, Toasted Almonds, Black Truffles Dressing

Piovra - Housemade Octopus Carpaccio, Parmesan, Radishes, Pine Nuts, bright Citrus dressing

Sundried Tomatoes Soup - Roasted and Sundried Tomatoes, Fresh Cream

Mains

Choose One

Love is Gold! Angus T-bone (500g) in Edible 24k Gold Foil - served with Fresh Herbs, Garlic, Sea Salt

& Extra Virgin Olive Oil (add +198\$)

Angus T-Bone (500g)- served with Fresh Herbs, Garlic, Sea Salt and Extra Virgin Olive Oil

Fresh Grilled Tiger Prawns (4 pcs) - served with Gremolata Sauce & Grilled Lemon

Pizze & Pasta

Choose Two

Margherita Pizza - Mozzarella di bufala Campana DOP, Artisan Tomato sauce, fresh basil

Nduja di Manzo (spicy) - Our house-made spicy beef Nduja, tomato sauce, mozzarella di buffalo Campana DOP, Burrata cheese, fresh Parsley

Cured Angus Pizza - White Sauce, House-cured Angus Rump Cap slices, Rocket, Capers, Parmesan

Beef Cheek Pasta- Braised Beef Cheeks in Red Wine, Pappardelle Pasta

Pesto Genovese - Spaghetti, Pesto Sauce alla Genovese style

Linguini al Granchio - Crab Lump Meat in light cream & tomatoes sauce, linguini pasta

Dolci

Choose One

Sweet End - Dulce de Leche, Belgian White Chocolate & Toasted Almond Calzone, Vanilla Ice-cream.

Sweet Romance- Nutella & Fresh Strawberries Pizza

Sharing Menu for Two - \$588 p.p

All Prices are Subject to 10% service charge



Special Offer

Prosecco Brut or Rosé

2 hours Free Flow only \$198 p.p.

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VALENTINE'S 4 COURSES MENU *To Share*

頭盤

(選2款)



法國 Fine de Claire 生蠔 (2隻)

配香檳泡沫、魚子醬和金箔

羅馬生菜沙律醬配松露醬 - 羅馬生菜葉、戈貢朱勒芝士、烤杏仁片、松露沙律醬

意式薄切八爪魚冷盤 - 八爪魚、帕爾馬芝士、蘿蔔、松子、橘子汁。

蕃茄湯 - 烤番茄乾、鮮忌廉

主菜

(選1款)

金光燦爛的愛 - 安格斯T骨牛扒 500g, 24K食用金箔 覆蓋牛排配新鮮香草、大蒜、海鹽及特級初榨橄欖油 (+ 198\$)

安格斯T骨牛扒 500g - 配新鮮香草、大蒜、海鹽及特級初榨橄欖油

新鮮烤虎蝦 (4隻) - 配格雷莫拉塔醬和烤檸檬

披薩 / 意大利麵

(選2款)

瑪格麗特披薩 - 意大利水牛芝士、手工番茄醬、羅勒

恩杜賈牛肉披薩 (辣) - 自家製辣牛肉、手工番茄醬、意大利水牛芝士、布拉塔芝士、新鮮番茜

白汁安格斯披薩 - 醃製安格斯牛肉、火箭菜、酸豆、帕爾馬芝士

紅酒牛臉肉寬麵條 - 紅燒牛臉肉 葡萄酒、寬麵條

熱那亞香蒜青醬意大利麵 - 意大利麵、熱那亞香蒜醬

蟹肉扁麵條 - 蟹肉、奶油番茄醬、扁麵條

甜品

(選1款)

甜蜜結局 - 牛奶焦糖、比利時白朱古力和烤杏仁餡餅，配雲呢拿雪糕

甜蜜浪漫 - Nutella 榛果可可醬和新鮮草莓披薩

情人節雙人共享菜單 - 每人 \$588

所有價目需另加 10% 服務費

亮點優惠

Prosecco Brut or Rosé

Prosecco Brut 或 Rosé 2 小時暢飲只要 每人\$198



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