

# CANTINA

## Lunch Menu

### Appetizer

*Lollo rossa lettuce and watercress salad with pear, Blu '61 cheese and duck speck*

*or*

*Butternut squash soup with bread croutons and paprika v*

*or*

*Baby octopus with peas in spicy tomato sauce +HK\$88*

*or*

*Sicilian red prawn carpaccio with lemon, pistachio and pomegranate +HK\$128*

*(Oscieta caviar +HK\$ 108)*

### Pasta

*Cavatelli with braised pork ribs, beef and fennel sausage ragù*

*or*

*Ricotta and spinach ravioli with butter and sage sauce v*

*or*

*Linguine with clams and mullet bottarga +HK\$98*

*or*

*Tagliolini with black truffle and aged Parmesan +HK\$168 v*

### Main Course

*Smoked Chicken marinated with tomato and ginger*

*or*

*Pan fried seabass fillet with vegetable caponata*

*or*

*Grilled octopus with tenderstem broccoli, escarole and new potatoes*

*or*

*Grilled Australian rib-eye with grilled shallots and mustard sauce (300g) +HK\$238*

### Dessert

*Tiramisú*

*(Classic - Pistachio - Hazelnut)*

*or*

*Sicilian ricotta cheesecake with chocolate and candied fruit*

*or*

*Sicilian crispy pastry filled with ricotta and pistachio*

2 COURSES HK\$278 per person

3 COURSES HK\$348 per person

4 COURSES HK\$428 per person