


Operetta

SET LUNCH MENU


2 COURSES FOR HK\$178 PER PERSON / ADD \$58 FOR DESSERT

ANTIPASTI

 KALE AND ROCKET SALAD
Almond, Cherry Tomatoes, Avocado,
Pecorino Cheese and Lemon Dressing

 CAPRESE SALAD
Buffalo Mozzarella, Tomatoes
and Extra Virgin Olive Oil

MARINATED SALMON TARTARE
Russian Salad and Green Sauce

 CHEF LUCA'S BEEF CARPACCIO
Green Peas and Black Truffle Sauce
(add \$30)

OVEN-ROASTED ENDIVE
Parma Ham, Balsamic Vinegar and
Strawberries

TRADITIONAL MINISTRONE SOUP
Garlic Bruschetta

PASTA & MAINS


FUSILLI SAUSAGE
Pumpkin

LINGUINE VONGOLE
Clams, Shrimps, White Wine, Zucchini
and Cherry Tomatoes
(add \$30)

PAN FRIED SEABREAM FILLET
Fennel and Orange Salad
(add \$30)

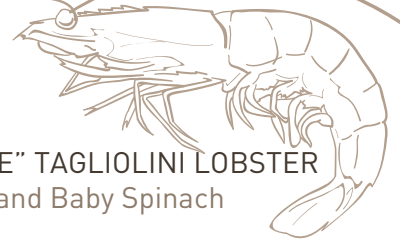
OVEN ROASTED CHICKEN
Sage Potatoes

"CAMPOFILONE" TAGLIOLINI LOBSTER
Tomato Sauce and Baby Spinach
(add \$40)

 TAGLIATELLE NORMA STYLE
Eggplants, Tomatoes and Dry Ricotta
Cheese

AUSTRALIAN BEEF FLAP
Kale and Carrot Salad
(add \$60)

PAN FRIED IBERICO PORK COLLAR
Mix Salad and Horseradish Sauce



DESSERT

TIRAMISU CUP
Mascarpone Cream, Coffee Ladyfinger,
Caramel Almond and Limoncello Jelly

PINEAPPLE CARPACCIO
Vanilla Ice Cream and Five Spices Crumble

MANGO MILLEFEUILLE
Coconut Cream, Filo Pastry,
Mango and Passion Fruit Sorbet

SICILIAN CANNOLI
Plum Sauce and Lemon Ice Cream

ADD \$30 FOR COFFEE OR TEA

 VEGETARIAN
 SIGNATURE

This offer is at promotional price with at least one order per person
All prices are in Hong Kong Dollars and subject to 10% service charge