

Operetta

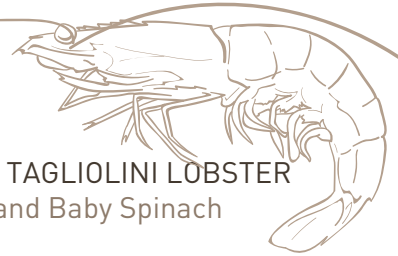
SET LUNCH MENU

2 COURSES FOR HK\$188 PER PERSON / ADD \$58 FOR DESSERT

ANTIPASTI

-  **KALE AND FRISÉE SALAD**
Almonds, Cherry Tomatoes, Avocado,
Pecorino Cheese and Lemon Dressing
-  **CAPRESE SALAD**
Buffalo Mozzarella, Tomato
and Extra Virgin Olive Oil
- VITELLO TONNATO**
Mixed Salad
- CHEF LUCA'S BEEF CARPACCIO**
Porcini Mushrooms and Black Truffle Sauce
(add \$30)
- MARINATED SALMON TARTARE**
Russian Salad and Green Sauce
(add \$20)
- TRADITIONAL MINISTRONE SOUP**
Pesto Sauce

PASTA & MAINS



- TAGLIATELLE SALMON**
Lemon Skin, Romaine Salad and Cream
- LINGUINE VONGOLE**
Clams, Shrimps, Shrimps Bisque,
Cherry Tomatoes, White Wine
and Broccoli Leaves
(add \$30)
- SEA BREAM FILLET**
Red Beetroot Puree
- GUINEA FOWL WRAPPED IN PANCETTA**
Cauliflower Sauce and Caramelized Onions
- CAMPOFILONE TAGLIOLINI LOBSTER**
Tomato Sauce and Baby Spinach
(add \$40)
- LASAGNA BEEF RAGOUT**
Béchamel Sauce
- AUSTRALIAN BEEF RIB EYE**
Mashed Potato, Garlic Cauliflowers
(add \$80)
- PAN FRIED IBERICO PORK COLLAR**
Mixed Salad and Horseradish Sauce
(add \$40)

DESSERT

- TIRAMISU GLASS**
Mascarpone Cream, Coffee Ladyfinger,
Caramelized Almonds, Coffee and Limoncello Jelly
- SETTEVELI CAKE**
Pistachio Ice Cream
- CARROT CAKE**
Ricotta Cheese, Yogurt Sorbet
and Celery Coulis
- VANILLA CREAM LOG CAKE**
Ginger Pear Compote

ADD \$30 FOR COFFEE OR TEA
ADD \$50 FOR A GLASS OF RED, WHITE OR SPARKLING WINE

 VEGETARIAN

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