










APPETISER 前菜

Classic Caesar Salad 傳統凱撒沙律	138
Extra \$50 for Smoked Salmon/Slow-cooked Chicken Breast/Cajun Shrimp 另加\$50配煙三文魚/低溫煮雞胸/香辣蝦	50
Fresh Mussels with White Wine and Garlic 白酒香蒜煮青口	138
 Crab Meat and Avocado Mille-Feuille 酥皮牛油果蟹肉沙律千層	148
 Lobster Salad with Raspberry Vinaigrette 龍蝦沙律配紅桑子醋汁	228
  Super Healthy Salad (Avocado, Beet, Cucumber, Dragon Fruit, Eggs and more) 超級健怡沙律 (牛油果、紅甜菜、青瓜、火龍果、雞蛋及更多)	328
  Antipasti (8 kinds of Cheese, Cold Cuts, Grilled Vegetables and Salads) 意大利特色拼盤 (共8款芝士、凍肉、沙律及烤蔬菜配搭)	368

SOUP 濃湯

 Italian Minestrone 意式雜菜湯	78
 Rich Seafood Creamy Soup 海鮮忌廉濃湯	98

PASTA 意粉

 Home-made Vegetable Lasagna with Parsley Bechamel 自家製意式雜菜千層麵配番茜汁	118
Linguine alle Vongole Bianco 蒜香白酒蜆肉扁意粉	148
Spaghetti Bolognese 肉醬意大利粉	148
 Lobster Mac and Cheese 龍蝦芝士焗通粉	228
 Super Pasta Trio (Seafood Squid Ink Pasta with Pesto Sauce, Penne with Pancetta Cream, Porcini Mushroom Ravioli with Sage Butter Sauce) 特大意粉三重奏 (意式海鮮青醬墨汁意粉、意式尖通粉配煙腩肉白汁、牛肝菌雲吞配鼠尾草牛油汁)	328

 Vegetarian 素菜  Signature dish 廚師推介  Perfect for sharing 共享之選



- Subject to 10% service charge based on the original price 另收取以原價計算之加一服務費
- Please inform your server of any food related allergies as your well-being and comfort is our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

港幣HK\$







PIZZA 薄餅

 Margherita Pizza	168
瑪格麗特番茄芝士薄餅	
Parma Ham and Buffalo Mozzarella Pizza	188
意大利風乾火腿水牛芝士薄餅	
 Pierside Signature Pizza	208
(Pepperoni, Ground Beef, Mozzarella, Chili Pepper, Onion)	(Double Stuffing 雙倍餡料) 268
堤岸招牌薄餅	
(意大利辣肉腸、牛肉碎、水牛芝士、辣椒、洋葱)	

MAIN COURSE 主菜

Classic Fish and Chips	188
經典炸魚薯條	
Asian Spice Marinated Pacific Cod Fish Fillet	228
亞洲香料醃太平洋銀鱈魚柳	
Grilled Canadian Pork Chop with Sichuan Peppercorn Gravy	258
香烤加拿大豬扒配四川花椒燒汁	
 Roasted Lamb Chop with Honey Dijon Dressing	278
香烤法式羊架配香蜜芥末醬	
 Grilled U.S. Angus Rib Eye with Beef Jus	328
香烤美國安格斯肉眼配香濃肉汁	

(Please reserve one day in advance for below dish 以下菜式請提前一天預訂)

 Porterhouse Steak (approximately 1 kg)	1,088
T-骨牛扒 (約1公斤)	
 U.S. Angus Bone in Rib Eye with Beef Jus (approximately 1.3kg)	1,488
香烤美國安格斯有骨肉眼配香濃肉汁 (約1.3公斤)	
  Jumbo Grilled Seafood Platter	1,688
(Lobsters, Crab Legs, Abalones, Scallops, New Zealand Mussels, King Prawns and Squids)	
重量級扒海鮮拼盤	
(龍蝦、蟹腳、鮑魚、帶子、紐西蘭青口、虎蝦及魷魚)	
  Grilled Australian M5 Wagyu Tomahawk (approximately 1.3kg)	1,688
香烤澳洲和牛M5斧頭扒 (約1.3公斤)	

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ASIAN DELIGHTS 東方美食

	Korean Rice Cake in Chili Carbonara 韓式卡邦尼香辣年糕	118
	Curry Beef Brisket with Steamed Rice 咖喱牛腩配絲苗白飯	128
👨🍳	Hong Kong-style Baked Pork Chop Rice 港式焗豬扒飯	148

SIDE DISH 配菜

🌿	Assorted Grilled Vegetables 香烤雜菜	68
🌿	Creamy Spinach 忌廉菠菜	68
🌿	Black Truffle Mashed Potato 黑松露薯蓉	68
🌿	French Fries 薯條	78
🌿	Cajun Spicy Potato Wedges 香辣薯角	78

DESSERT 甜品

👨🍳	Chocolate Lava Cake 朱古力流心蛋糕	78
	Green Tea Crème Brûlée 法式綠茶焦糖燉蛋	78
👨🍳	Baked Honey Cheesecake with Mixed Berries 岩燒蜜糖芝士蛋糕配雜莓	78
	Flaming Apple Tart with Rum Raisin, Vanilla Ice Cream 烤蘋果撻配罌酒提子、雲呢噶雪糕	78

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