

Aria
I T A L I A N

Winter Menu

*In Aria we do not see tradition as something stuck in time
but something dynamic and evolving.*

*Let us guide you and accompany you to a journey in our daily lives,
our interactions, our travels and memories.
If “we are what we eat... we plate what we are”*

*We pledge to choose the freshest ingredients day by day, in search for
the perfect timing to pick the ingredients and following the circle of life.
We do believe in sustainability and we do respect every and each aspect of it,
local or faraway producers, butchers, fishermen or farmers...
they are the ones who start my Mise en Place.*

Executive Chef Andrea Zamboni

Aria Winter Menu

An Italian Menu Faccio Io!
Savour the best of the best by joining us at a unique gourmet journey

品嘗意式廚師發辦
探索前所未有的美食國度，享受一場意想不到的意大利饗宴

5 courses 五道菜

990

7 courses 七道菜

1,490

10 courses 十道菜

1,990

All prices are subject to 10% service charge

Antipasti

前菜

Italian Rocket Salad, Cherry Tomatoes, Vacche Rosse Parmesan Cheese Shavings, Balsamic Vinegar Dressing	188	火箭菜沙律、油漬蕃茄、 巴馬臣碎芝士、意大利黑醋
Apulian Burrata and Seasonal Tomatoes	188	布拉塔水牛芝士配時令蕃茄
Mediterranean Toro Carpaccio, Lemon Gel and Pistachio	218	地中海吞拿魚腩薄片、 檸檬啫喱、開心果
Beef Carpaccio, Seasonal Black Truffle	218	生牛肉薄片、時令黑松露菌
L'Uovo ... A Tribute to Chiccho Cerea Scrambled Eggs, Poached Quail Egg, Potato Mouseline, Baeri Caviar and Ikura	688	滑蛋薯蓉 配鵪鶉蛋、魚子醬、三文魚籽
Seasonal Salad and Tart of Fruit and Vegetables, Sicilian Red Prawn Tartare and Stracciatella	188	時令沙律配蔬菜水果撻、 西西里紅蝦他他和水牛芝士

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Paste e Risotti

意粉及意大利飯

Porcini Pappardelle in Seasonal Mushrooms Ragout	238	牛肝菌闊帶麵配燉時令蘑菇
Tagliatelle Zarda with Lobster and Bagnacauda	278	龍蝦闊扁麵伴皮埃蒙特熱沾醬
Braised OxTail Chitarra	248	燉牛尾燴結他麵
My Turbot “Xiao Long Bao”, Crayfish and Citrus	288	多寶魚”小籠包”配小龍蝦和檸檬醬
Risotto with Franciacorta and Taleggio Cheese	268	意大利飯配Franciacorta氣泡酒和塔雷吉歐芝士

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Secondi Piatti

主菜

Gently Grilled Line Caught Sea bass and Oyster, Ikura sauce, Citrus	468	手釣鱸魚配生蠔、魚籽醬和三文魚籽汁
Veal Milanese, Lemon Chutney and Vegetables Relish	468	米蘭風味炸小牛肉排配雜菜沙律和檸檬醬
Seared Scampi and Foie Gras, Fluffy Celeriac, Black Truffle	468	香煎深海螯蝦配鵝肝、芹菜頭和黑松露菌
Homing Pigeon	468	野鴿三重奏
Roasted Spring Chicken	368	原隻燒春雞

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From the Grill

燒烤

Ranger Valley Black Angus M3 Striploin	\$168/100G	黑安格斯M3西冷牛扒
Ranger Valley Black Angus M3 Tenderloin	\$208/100G	黑安格斯M3牛柳
Miyazaki A4 Wagyu Ribeye	\$248/100G	宮崎A4和牛肉眼扒

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Pizze 薄餅

Royal Cristal Caviar and Burrata Pizza	1288	魚籽醬布拉搭芝士薄餅
White Truffle and Porcini Mushroom Pizza	988	白松露牛肝蘑菇薄餅
Lobster Pizza	588	水牛芝士蕃茄龍蝦羅勒薄餅
Dehesa Cecina de Leon, Smoked and Cured Aged Spanish Rubia Beef with Fresh Burrata	588	西班牙萊昂牛火腿、煙燻熟成Rubia牛肉及新鮮布拉塔芝士薄餅

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