

*Aria*  
I T A L I A N

Menu Alla Carta

## ***La Carta Bianca!***

***Savour the best of the best by joining us at a unique gourmet journey.***

*In musical terms, tempo is the speed at which a piece of music should be played.*

*Some common Italian tempo indications are*

*Presto - 'Quickly' - Allegro - 'Cheerful' and Andante 'At a walking-pace'. Applying the same methodology as an Italian Opera's musical tempo, enjoy Aria's Tasting Menu served in the speed and tempo of which you desire.*

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**探索前所未有的美食國度, 享受一場獨一無二的意大利饗宴**

在音樂術語中, 節奏代表每個音符之間的時間間隔, 也被意大利人給予不同的稱號,

例如' Presto' 代表快速, " Allegro" 代表輕快, " Andante" 代表步速。

我們同樣地使用了意大利歌劇中的體制來 呈現我們的品嚐菜單,

在您享受您的節奏之前請告訴我們您的食物喜好及敏感

## Aria Degustation Menu

### 品嘗體驗菜單

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#### VIVACE “Lively”

5 Courses

Carta Bianca Wine Pairing

990

480

「輕快」體驗菜單

五道菜

餐酒搭配

#### ALLEGRO “Cheerfull”

7 Courses

Carta Bianca Wine Pairing

1,490

680

「暢遊」體驗菜單

七道菜

餐酒搭配

#### ADAGIO “Slow with Great Expression”

10 Courses

Carta Bianca Wine Pairing

1,990

980

「完美」體驗菜單

十道菜

餐酒搭配

All prices are subject to 10% service charge. Please let our staff know if you have any special dietary restriction.

## Antipasti

### 前菜

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<b>Capesante, Albicocche &amp; Coriandolo</b> Hokkaido Scallops, Apricot & Coriander Oil	248	北海道帶子 配杏桃及香菜油
<b>Carpaccio di Tonno, Mayonese di Ventresca &amp; Anguria</b> Toro Carpaccio, Tuna Belly Mayonnaise & Compressed Watermelon	258	吞拿魚腩薄片、 吞拿魚腩蛋黃醬、西瓜片
<b>Insalata del Fattore</b> Seasonal Fruit & Vegetables Salad, Edible Soil	198	時令蔬果沙律

## Antipasti

### 前菜

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<b>Il Pomod'Oro &amp; la Burrata</b> Cherry Tomato & Burrata	208	意大利蕃茄配布拉塔芝士
<b>Carpaccio di Manzo</b> Hand beaten beef carpaccio in the most traditional way	228	傳統手打牛肉薄片
<b>Il Battuto di Carne al Coltello</b> Black Angus Beef Tartare, Smoked Bone Marrow, Pickled Mushrooms, Imperial Caviar	258	黑安格斯牛肉他他配煙燻牛骨髓、 醃蘑菇、皇家魚子醬

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## Paste e Risotti

### 意粉及意大利飯

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<b>Tagliatelle all’Astice &amp; Bagna Càuda</b> Lobster Tagliatelle & Bagna Càuda	268	龍蝦闊扁麵伴皮埃蒙特熱沾醬
<b>Ravioli del Plin Patate &amp; ‘Ndujia</b> Piedmontese style plin ravioli, smoked potatoes, ‘nduja, burrata saucee	238	意大利普林餛飩、煙燻薯仔、 意大利辣肉腸、布拉塔芝士汁
<b>Pappardelle al Brasato Bianco di Ossobuco</b> Chitarra with White Braised Veal Ossobuco	258	意大利闊條麵、燉牛膝

## Paste e Risotti

### 意粉及意大利飯

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<b>LA Lasagna Aperta</b> Open Lasagna, Old School Bolognese Sauce	278	烤肉醬千層闊條麵
<b>Casarecce agli Spinaci &amp; Vongole della Laguna Veneziana</b> Sicilian-style Short Twisted Pasta, Venetian Lagoon Clam	268	西西里麻花捲通粉 配威尼斯湖蜆
<b>Risotto all'Anguilla Affumicata &amp; Yogurt</b> Risotto "Riserva San Massimo" Smoked Eel & Greek Yogurt, Anchovy Dust	328	意大利飯配煙燻鰻魚、 希臘乳酪、鯷魚粉末

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## Secondi Piatti

### 主菜

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<b>Ombrina d'Altura, Dressing al Royal Baeri</b> Line Caught Meagre Fish, Royal Baeri Dressing	468	野生青鱸魚、Royal Baeri魚子醬
<b>Il Foie Gras Scottato allo Scampo, Tartufo e Sedano Rapa</b> Scampi and Foie Gras, Truffle and Celeriac	468	香煎深海螯蝦配鵝肝、松露和芹菜頭
<b>Branzino al Cartoccio</b> Baked Seabass Fillet Wrapped in Paper	408	紙包焗海鱸魚
<b>Costoletta alla Milanese</b> Veal Cutlet Milanese Style	468	米蘭風味炸小牛肉排
<b>Astice alla Griglia</b> Grilled Boston Lobster with Tomatoes, Onion, and Lemon	600	意式烤龍蝦

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## From The Grill

### 燒烤

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<b>Japanese Wagyu A4-8 Rib Eye</b>	288 / 100g	A4日本和牛肉眼扒(油花等級8)
<b>Australian Ranger Valley Black Market Black Angus Striploin</b>	168 / 100g	澳洲Ranger Valley Black Market 黑安格斯西冷牛扒
<b>Australian Ranger Valley Black Market Black Angus Tenderloin</b>	208 / 100g	澳洲Ranger Valley Black Market 黑安格牛柳
<b>Spring Chicken</b>	368	原隻燒春雞

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## Contorni

### 配菜

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#### **Gli Spinaci Saltati all'Aglio**

Sauté Spinach with Garlic

98

香蒜炒菠菜

#### **I Funghi al Timo e Burro**

Mushrooms Thyme and Butter

98

百里香牛油炒蘑菇

#### **La Purea di Patate al Rosmarino**

Rosemary Mashed Potatoes

98

迷迭香薯蓉

#### **Gli Asparagi alla Griglia e Parmigiano**

Grilled Asparagus and Parmigiano

98

烤蘆筍配巴馬臣芝士

*In Aria we want to pay a Tribute to one of the oldest but almost unknown Italian product LA PINSA,  
the word Pinsa comes from the Latin word “Pinsere” that means to stretch, to spread.*

*The original recipe comes from an ancient product made among the rural populations living just  
outside the walls of Rome, who used to cook this kind of “focaccia”, grinding cereals like millet,  
barley and spelt and adding salt and herbs,  
the recipe than has been revisited several times over the centuries, until nowadays.*

*Unmistakable in this product is the characteristic Oval Shape absolutely different than common  
pizza, the one and only original blend of flour: wheat, rice, soy and dried mother yeast, that due to a  
special maturation process bring to the final product Fragrance, Digestibility and Friability.*

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在Aria中, 我們要向最古老但幾乎不為人知的意大利產品之一 LA PINSA 致敬,  
Pinsa 這個詞來自拉丁語 “Pinsere”, 意思是撞擊、擠壓。

最初的配方來自居住在羅馬城牆外的農村人口中製作的一種古老產品,  
他們過去常常烹製這種“佛卡夏”, 將小米、大麥和斯佩爾特等穀物磨碎, 加入鹽和香草,  
配方比以往任何時候都好幾個世紀以來多次被重新制造, 直到今天。  
該產品的明顯橢圓形形狀與普通比薩完全不同, 這是一種也是唯一一種麵粉的原始混合物:  
小麥、大米、大豆和乾母酵母, 由於特殊的成熟過程, 最終產品具有香味、可消化性和脆碎度

## Pinsa

### 薄餅

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<b>Margherita Imperfetta – Imperfect Margherita</b> San Marzano, Piennolo, Burrata, Basil Pesto	258	瑪格麗塔薄餅配聖馬札諾蕃茄、 鐘擺小蕃茄、意式香草醬
<b>Osé - Spicy</b> San Marzano, Fior di Latte di Agerola, ‘Ndujia, Chorizo de Bellota Iberico, Carolina Reaper Oil	298	意式薄餅配黑毛豬橡果紅椒香腸、 聖馬札諾蕃茄、莫薩里拉芝士、 卡羅萊納死神辣椒油
<b>Esibizionista – Exhibitionist</b> Fior di Latte, Foie Gras, Truffle and Girolle Mushrooms	488	意式薄餅配莫薩里拉芝士、 鵝肝、松露、雞油菌

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## Pinsa

### 薄餅

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#### **Parma**

Rocket, Burrata, Culatello Ham “Spigaroli”,  
Parmigiano Vacche Rosse

338

意式薄餅配巴馬火腿、  
古拉泰勒火腿、紅牛帕爾瑪芝士

#### **Isola Rossa – Surf & Turf**

Fior di Latte di Agerola, Sea Urchin, Lardo,  
Oscietra, Smoked Ikura, Truffle

488

意式薄餅配莫薩里拉芝士、  
海膽、魚子醬、  
煙燻三文魚魚子、松露

