

MENU

Appetizers

BRUSCHETTA POMODORO \$68
意式香草蕃茄多士
Toasted country bread, fresh tomato, basil, extra virgin olive oil

TRUFFLE MUSHROOM BRUSCHETTA \$79
松露雜菌烤鄉村麵包
Black truffle mixed mushrooms, sautéed, toasted country bread

CALAMARI 炸魷魚 \$98
Tender marinated squid, fried, tartar sauce, lemon wedges

PORTOBELLO 龍葵菇 \$98
Grilled, goats' cheese, spinach, tomato basil, mixed greens

GRILLED OCTOPUS \$108
香烤八爪魚
Spanish octopus, chorizo, pickled jalapenos, yuzu, mesclun mixed

ANTIPASTO 意式拼盤 \$118
Italian cured meats, smoked salmon, cheeses, olives, pickled vegetables

OZ BLUE MUSSELS \$148
澳洲藍青口
Steamed, white wine garlic or spicy marinara sauce

MEAT BALLS 意式肉丸 \$108
Organic minced meat, tomato sauce, basil, parmesan

OYSTERS 生蠔 \$168 (1/2 Dz) \$288 (1 Dz)
Air flown French oysters, lemon wedges, shallots vinaigrette

SOUP OF DAY 每日一湯 \$65
Please ask your server

Salad

CAPRESE 水牛芝士伴蕃茄 \$98
Buffalo mozzarella cheese, tomatoes, basil leaves, balsamic Modena

DEI CESARI 凱撒沙律 \$98
Cos lettuce, croutons, bacon bits, parmesan, anchovies, boiled egg, Caesar dressing
(Add \$25 for Grilled Chicken / Grilled Shrimp / Parma Ham / Smoked Salmon)

LAMB, PUMPKIN & FETA \$148
羊肉南瓜奶酪芝士沙律
Lamb tenderloin, Feta cheese, roasted pumpkin, walnuts, baby greens, citrus dressing

QUINOA & CHICKEN \$138
藜麥雞肉沙律
(GLUTEN FREE 不含麩質)
Quinoa, grilled chicken, avocado, blue cheese, mesclun mixed, citrus dressing

SALMONE 三文魚沙律 \$128
Smoked salmon, caviar, avocado, baby greens, bell peppers, balsamic vinaigrette

GRILLED BEEF 烤牛肉沙律 \$128
Mesclun mixed, rocket, cherry tomatoes, pickled bell peppers, shaved parmesan, balsamic dressing

SPINACI 菠菜沙律 \$118
Spinach, avocado, goats' cheese, garlic confit, walnuts, balsamic vinaigrette

Mains

FISH OF THE DAY \$188
是日魚類
Black truffle cauliflower puree, sautéed spinach, broccolini, green pea

SALMON GRIGLIA \$198
香煎三文魚
Eggplant caponata, mashed potatoes, roasted tomatoes, pan seared

LAMB FILLET (TENDERLOIN) \$198
羊里脊
Ratatouille, slow roasted tomato, steamed broccolini, mint jus

WAGYU BEEF BURGER \$168 (200g)
和牛漢堡
Bacon, eggs, tomatoes, grilled onions, cheese, mixed greens, French fries

VEAL SCALOPPINE \$198
薄煎小牛肉
Veal fillet, pan seared, truffle mushroom rague, ratatouille

CHICKEN SALTIMBOCCA \$178
特式意大利雞胸
Chicken breast, spinach, cheese, marsala wine mushroom sauce, over spinach & ricotta ravioli

CHICKEN PARMIGIANA \$178
巴馬臣芝士雞肉
Tomato compote, melted mozzarella, vegetable Ratatouille, bread crumbed & fried

PORK TOMAHAWK \$198
豬斧頭扒
US pork, glazed pineapple, roasted vegetables, honey mustard

BBQ RIBS 燒排骨 \$158 (half slab) \$298 (full slab)
Char grilled US baby back ribs, bbq sauce, side salad, French fries

FANTASIA DI MARE \$318 (TO SHARE)
海鮮大會
Boston lobster, prawns, fish fillet, mussels, oysters, squid, sardine, char grilled

Pizza (12" thin crust)

PIZZA MARGARITA \$138
瑪加烈特皇后薄餅
Mozzarella, fresh basil, tomato sauce

FUNGI 雜菌薄餅 \$148
Mixed mushroom and black truffle, mozzarella, tomato sauce

MEDITERRANEA \$158
地中海薄餅
Chicken, baby spinach, bell peppers, goats' cheese, mozzarella, tomato sauce

SALMONE 煙燻三文魚薄餅 \$158
Smoked salmon, red onions, capers, parmesan, mozzarella, tomato sauce

ROCUA 意大利特式薄餅 \$158
Parma ham, rocket, parmesan, tomato sauce, mozzarella



Char-Grill

A few words about our beef

USDA certified Black Angus premium reserved and Australian 120 days' grain fed, hormone & antibiotic free! Our beef are aged for maximum tenderness, grilled to your liking.

WET AGED (Minimum 3 weeks)

NEW YORK STRIP 紐約牛扒 \$198 (300g AUS) \$228 (300g USDA Certified)
(additional 100g \$65 and \$80)
Rich and tender with unsurpassed beef flavour

RIB EYE 肉眼 \$245 (300g AUS) \$298 (300g USDA Certified)
(additional 100g \$80 and \$90)
Full bodied, succulent eye fillet

BEEF FILLET (TENDERLOIN) 牛柳 \$268 (250g)
(additional 100g \$90)
One of the best cuts, tender, juicy with robust flavour

SURF & TURF 龍蝦拼牛柳 \$318 (250g)
A beef fillet (Tenderloin) & gratin whole Boston lobster

DRY AGED (Minimum 3 weeks)

RIB EYE ON THE BONE T骨肉眼 (For 2 兩位用) \$898 (900g-1kg)
US Premium reserved, a best quality cut offering a soft & juicy eating experience

All steaks served with grilled seasonal vegetables / fries / mashed potatoes

Selection of sauces: Béarnaise / Mushroom / Cracked Peppers!

Additional Side Dishes:

Sautéed broccoli	\$68
Sautéed spinach & green pea	\$68
Whipped potatoes	\$58
French fries	\$58
Sautéed mixed mushrooms	\$68
Grilled vegetables	\$68

Pasta & Risotto

SPAGHETTI AGLIO E OLIO \$138
秘製香蒜辣意粉
Lots of fresh sliced garlic, olive oil, chili, parsley

SPAGHETTI MEATBALLS 肉丸意粉 \$98 (kids) \$158 (full)
Organic Italian meatballs, tomato sauce, basil, parmesan

LINGUINE VONGOLE \$168
蜆肉扁意粉
Fresh clams, cherry tomatoes, white wine, garlic, crushed chili

PENNE DUCK RAGU \$168
油封鴨長通粉
Duck confit, roasted tomato, rosemary, parmesan

FETTUCCINI LOBSTER \$198
龍蝦闊條麵
Boston lobster, caviar, creamy lobster sauce

LINGUINE CARCIOFI (V) \$158
鮮薊扁意粉 (素)
Artichokes, spinach, broccolini, rocket, white wine garlic & olive oil sauce

VODKA ARRABBIATA \$148
意式辣茄醬長通粉
Penne, plum tomato sauce, Grey Goose vodka, chili

LINGUINE CHICKEN & SPINACH \$158
雞肉菠菜扁意粉
Roasted bell peppers, jalapeno, capers, white wine garlic sauce

RAVIOLI 意大利雲吞 \$158
Spinach, ricotta, tomato basil or Parmesan cream sauce

FETTUCCINI QUATTRO FORMAGGIO \$168
四式芝士闊條麵
Gorgonzola, parmesan, pecorino Romano, mascarpone cream, spinach

SPAGHETTI PESCATORE \$168
海鮮意粉
Selection of fresh seafood, tomato sauce, chili, capers, parmesan

PENNE CHICKEN & MUSHROOM \$148
雞肉蘑菇長通粉
Fresh basil, parmesan, light creamy tomato sauce

LINGUINE GRANCHI \$168
蟹肉扁意粉
Blue swimmer crab meat, capers, bell peppers, chili, lime, white wine garlic sauce

LASAGNA 肉醬千層 \$158
Beef (organic) tomato sauce, rocket, parmesan

LOBSTER RISOTTO \$178
龍蝦意大利飯
Arborio rice, half Boston Lobster, white wine, lobster broth

MUSHROOM RISOTTO \$158
雜菌意大利飯
Arborio rice, mixed mushroom, black truffle, parmesan, touch of cream

Desserts

TIRAMISÚ 意大利芝士餅 \$68
Lady fingers layered with mascarpone cream, cocoa

BANANA CARAMEL CAKE \$78
香蕉焦糖蛋糕
Layered biscuit, bananas, caramel sauce, whipped cream, cocoa

PANNA COTTA 意式奶凍 \$68
Galliano flavoured, mixed berry compote

CHOCOLATE PUDDING \$78
朱古力布甸
Vanilla gelato, raspberry coulis

FORMAGGIO 芝士拼盤 \$88
Selection of mixed cheeses, herb crackers

Cenacolo
Steak & Pasta

f @ cenacolohk

Plus 10% service charge