

Avanti 意廊
Pizzeria



Snacks

小食



1 Butter and Garlic Bread \$58
牛油蒜蓉包

2 American French Fries \$78
美式炸薯條

3 Deep-fried Spicy Potato Wedges \$78
香辣炸薯角

4 Crispy Onion Rings \$78
脆炸洋蔥圈

5 French Fries with Black Truffle Sauce \$88
黑松露薯條

6 Deep-fried Spicy Chicken Drumsticks \$98
香辣炸雞腿

7 Honey Mustard Single-bone Chicken Wings \$98
蜜糖芥末單骨雞翼

8 Crispy Fish Fingers with French Fries \$108
酥脆手指魚拼薯條

Appetizer, Salad & Dessert Buffet
自助前菜、沙律及甜品吧

Lunch 午膳
每位 **\$158** per person
Dinner 晚膳
每位 **\$188** per person



Signature 招牌菜



Spicy 香辣之選

Prices are in HK dollars and subject to 10% service charge
價目以港幣計算及另加一服務費


Salads

沙律



1 Classic Caesar Salad \$138
凱撒沙律

2 Smoked Salmon and Onsen Egg Salad \$158
煙三文魚溫泉蛋鮮菜沙律

 3 Diced Chicken and Avocado Salad \$158
黃油雞粒牛油果鮮菜沙律

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Soup 湯

Truffle Mushroom Cream Soup 松露野菌忌廉湯



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|---|--|------|---|--|-------|
| 1 | Soup of the Day
是日餐湯 | \$68 | 2 | Truffle Mushroom Cream Soup
松露野菌忌廉湯 | \$88 |
| 3 | Cream of Pumpkin with
Assorted Seafood
海鮮南瓜忌廉湯 | \$98 |  4 | Lobster Bisque
白蘭地龍蝦湯 | \$118 |

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Pizza

薄餅



PEPPERONI PIZZA
意式雜肉腸薄餅

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|---|---|--|---|---|---|-------|
|  | Wild Mushroom Pizza with Sweet Corn and Kalamata Olives
橄欖野菌粟米薄餅 | \$168 |  |  | Burrata Margherita Pizza
水牛芝士番茄薄餅 | \$168 |
|  |  | Pepperoni Pizza
意式辣肉腸薄餅 | \$168 |  | Grilled Chicken Hawaiian Pizza
烤雞肉火腿菠蘿薄餅 | \$168 |
|  |  | Beef Tenderloin with Black Pepper Pizza
黑椒牛柳絲薄餅 | \$188 |  | Seafood Supreme Pizza
至尊海鮮薄餅 | \$218 |

Upgrade: Appetizer, Salad & Dessert Buffet

(Valid with any order of Pizza, Pasta, Risotto, or Chef Specialties)

升級套餐：自助前菜、沙律及甜品吧

(需點選薄餅/意粉/意大利飯/廚師精選)

Lunch 午膳

每款+\$48 per item

Dinner 晚膳

每款+\$68 per item



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Pasta & Risotto

意大利麵及意大利飯



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|---|---|-------|---|---|-------|---|--|-------|
| 1 | Spaghetti with Truffle and Wild Mushroom in Cream Sauce
松露野菌忌廉汁
燴意大利麵 | \$158 | 2 | Spaghetti Bolognese
意式肉醬意大利麵 | \$168 | 3 | Spaghetti with Wild Mushroom and Onsen Egg in Cream Sauce
溫泉蛋野菌忌廉汁
燴意大利麵 | \$168 |
| 4 | Stewed Ox Tail in Red Wine Sauce with Fettuccine
法式紅酒燴牛尾
伴闊條麵 | \$178 | 5 | Garlic Shrimp Spaghetti Aglio E Olio
蒜香大蝦意大利麵 | \$178 | 6 | Fettuccine with Tiger Prawn and Scallop
大虎蝦帶子燴闊條麵 | \$198 |
| 7 | Black Truffle Mushroom Risotto
松露野菌忌廉汁
燴意大利飯 | \$178 | 8 | Braised Australian Wagyu Beef Cheek Risotto
澳洲和牛牛臉頰
燴意大利飯 | \$198 | | | |

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Chef Specialties

主廚特選



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|----|--|-------|----|--|--------------------------------------|-------------------------------|---|-------|
| 1 | Pan-fried Barramundi
香煎盲鱧 | \$178 | 2 | Pan-fried Halibut
香煎比目魚 | \$178 | 3 | Grilled Norwegian Salmon
香烤挪威三文魚 | \$178 |
| 4 | Roasted Spring Chicken
法式燒春雞 | \$178 | 5 | Slow-cooked Chicken Breast
輕烤慢煮黃油雞胸 | \$188 | 6 | Barbecued Pork Rack
醬燒豬肋骨 | \$198 |
| 7 | Grilled Beef Ribs
香烤牛肋條 | \$198 | 8 | Grilled Lamb Chop
香烤精選羊小排 | \$208 | 9 | Premium New Zealand Beef Sirloin Steak
紐西蘭特級西冷牛扒 | \$228 |
| 10 | New Zealand Beef Tenderloin
紐西蘭精選牛柳 | \$228 | 11 | Grilled Canadian Berkshire Pork Rack
香烤加拿大黑毛豬鞍 | \$238 | 12 | Premium New Zealand Beef Ribeye Steak
紐西蘭特級肉眼牛扒 | \$238 |
| 13 | Angus Beef Short Ribs
安格斯牛小排 | \$268 | 14 | USDA T-Bone Steak
美國 T 骨牛扒
<i>1-day advance reservation and deposit required</i>
需提前一天預定及繳付訂金 | \$568
<i>For 2 persons</i>
兩位用 | + \$50 for King Prawn
配大虎蝦 | | |

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Dessert

甜品

Apple Pie with Vanilla Ice Cream
蘋果批伴雲呢拿雪糕



1 Chocolate Brownies with
Chocolate Ice Cream \$78
朱古力布朗尼伴朱古力雪糕

2 Apple Pie with Vanilla Ice Cream \$78
蘋果批伴雲呢拿雪糕

3 Signature Tiramisu \$88
意大利芝士杯

4 Bombe Alaska (For 2 persons) \$138
火焰雪山 (兩位用)

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Food products listed in this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which could cause allergy reaction. Please notify our associates of any food allergies.

此餐牌列出之食物可能含有食物過敏源，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類等成份，可能會對某些人引起過敏反應。如您對任何食物有過敏反應，請告知餐廳服務員。

Corkage per bottle 開瓶費每瓶 \$200

Cake cutting charge per pound 切餅費每磅 \$198

15% off for patronage of pound cake at Regal Patisserie and waive cake cutting service charge

可以八五折優惠惠顧富豪餅店任何磅裝蛋糕及可享免切餅費