



A La Carte

◇◇◇◇◇ 18:00 - 21:30 ◇◇◇◇◇

SOUP / SALAD

SOUP

- ◆ 是日餐湯  \$78
Soup of The Day
- ◆ 西西里海鮮濃湯 \$198
Sicilian Seafood Soup
(Fish Fillet, Clams, Scallop, Mussels, Shrimp)
(Tomato, Basil)

SALAD

- ◆ 精選自家田園沙律  \$98
Pier 1929 House Salad
(Lettuce, Tomatoes, Sliced Cucumber)
(Red Onions, Croutons, Cheddar Cheese)
- ◆ 意大利流心水牛芝士番茄薄片  \$128
Caprese Salad
(Heirloom Tomato Carpaccio, Burrata)
- ◆ 西西里紅菜頭沙律  \$128
Beets Sicilian
(Beet Woods, Fata Cheese, Walnuts)
(Chia Seeds, Radish, Rocket)

APPETIZER

- ◆ 意大利白牛仔柳薄片  \$168
Italian Vitello Tonnato
(Veal Tenderloin, Capers, Tuna Mayo)
- ◆ 香煎北海道帶子及鵝肝 配焦糖洋蔥松露汁 \$238
Pan-fried Hokkaido Scallop, Foie Gras
(Caramelized Onion, Truffle Sauce)
- ◆ 北海道帝王蟹他他魚子醬 \$258
King Crab Tartare Caviar
(Chive, Lobster Consommé, Lemon Oil)
- ◆ 48個月西班牙伊比利亞火腿 \$288
Jamón Ibérico Ham 48-Month
(Tomato Drizzle, Olive Oil Cristal Bread)

ANTIPASTO PLATTER

- ◆ 巴馬火腿、意大利風乾肉腸、意大利風乾豬頸肉 \$248
巴馬臣芝士、布里軟芝士 (2人份)
風乾番茄、酒醋浸青瓜、橄欖 (for 2 Persons)
乾果、果仁、餅乾、果醬
Parma Ham, Salami, Coppa
Grana Padano, Brie Cheese
Semi-dried Tomatoes, Olive
Gherkins in Wine Vinegar
Dried Fruit, Nuts, Cracker, Jam

PASTA & RISOTTO

- ◆ 傳統卡邦尼意粉 \$148
Classic Carbonara
(Guanciale, Pancetta, Pecorino, Egg Yolk)
- ◆ 黑松露燴牛肝菌寬條意粉   \$168
Truffle Porcini Fettuccine
(Porcini, Wild Mushroom, Parmesan, Truffle Paste)
- ◆ 燴和牛面珠短通粉 \$178
Beef Cheek Ragu Rigatoni
(Homemade Beef Ragu, Beef Stock, Thyme)
(Parmigiano Reggiano)
- ◆ 北海道帶子青豆意大利飯 \$198
Hokkaido Scallop Risotto
(Green Peas Puree, Padano)
- ◆ 龍蝦汁虎蝦扁意粉 \$238
Tiger Prawn Linguini
(Tiger Prawn, Cherry Tomato)
(Lobster Bisque, Lemon Oil)
- ◆ 紅蝦幼扁麵 \$298
Red Prawn Tagliolini
(Red Prawn Bisque, Lemon Zest, Parsley)

VEGETARIAN / 素

*Sparkling & Mineral Water will be charged additionally. 有汽礦泉水及礦泉水需額外收費

*All prices are in HKD and subject to 10% service charge. 所有價目均以港幣計算並設加一服務費

2/F, WAN CHAI FERRY PIER, WAN CHAI, HONG KONG 灣仔渡輪碼頭2樓

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A La Carte

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MAIN

VEGETARIAN

- ◆ 意式焗茄子千層  \$148
Eggplant Parmigiana
(Aus Eggplant, Tomato Sauce, Basil, Parmesan Cheese)
- ◆ 美國露筍羊肚菌 配洋薏米  \$178
Pan-fried AUS Asparagus w/ Barley
(Morel, Asparagus Puree, Celery Wood, Almond Vinaigrette)

MEAT

- ◆ 西班牙黑毛豬鞍 配玉桂蘋果蓉 \$268
Iberico Pork Rack (250g)
(Baby Potato, Baby Zucchini, Apple Puree, Gravy)
- ◆ 澳洲羊鞍柳 配薄荷青豆蓉燒汁  \$288
Australian Lam Loin (200g)
(Parsley Crust, Baby Potatoes)
(Green Peas Mint Puree and Gravy)

SEAFOOD

- ◆ 格陵蘭比目魚 配忌廉檸檬汁 \$258
Pan-fried Halibut
(Fennel, Cherry Tomato, Creamy Lemon Sauce)
- ◆ 白鱈魚 配青豆海鮮忌廉汁 \$328
White Cod
(Green Beans, Fish Cream Sauce)
- ◆ 1855 黑安格斯西冷 配紅酒汁 \$328
1855 Black Angus Sirloin
(Seasonal Vegetable, Baby Potato, Red Wine Sauce)
- ◆ 黑安格斯牛柳及鵝肝 配松露薯蓉紅酒汁 \$498
Black Angus Beef Tenderloin, Foie Gras
(Truffle Mashed Potato, Baby Spinach)
(Red Wine Sauce)
- ◆ A5和牛西冷 配紅酒汁  \$598
A5 Wagyu Sirloin
(Seasonal Vegetable, Baby Potato, Red Wine Sauce)

SIDE DISH

- ◆ 蘑菇 Mushroom \$68
(Garlic, Herbs)
- ◆ 燒新薯 Potatoes \$68
(Garlic, Butter)
- ◆ 西蘭花 Broccoli Aop \$68
(Garlic, Pepperoncino)
- ◆ 菠菜 Spinach \$68
(Garlic, Olive Oil)

DESSERT

- ◆ 是日甜品 Daily Dessert \$68
- ◆ 意式奶凍 伴雜莓醬 Panna Cotta \$78
(Creamy Vanilla, Mixed Berry Sauce)
- ◆ 提拉米蘇 Tiramisu  \$88
(Savoiard, Coffee, Mascarpone)
- ◆ (單球) 精選意大利雪糕/雪葩 \$68
(Single Scoop) Selected Gelato / Sorbet
升級至雙球 Upgrade to Two Scoops +\$38

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