

PIER  
1929

## A la Carte

18:00 - 22:00  
(Last Order 21:30)

## APPERIZER

- ◆ 是日餐湯 \$78  
Soup of The Day
- ◆ 精選自家田園沙律 \$98  
Pier 1929 House Salad  
(Lettuce, Tomatoes, Sliced Cucumber, Red Onions)  
(Croutons, Cheddar Cheese)
- ◆ 63度低溫蛋炒野菌 \$98  
63° Egg with Sautéed Wild Mushrooms  
(Shallot, Sherry Vinegar, Black Truffle Sauce)
- ◆ 意大利流心水牛芝士番茄薄片 \$128  
Caprese Salad  
(Heirloom Tomato Carpaccio, Burrata)
- ◆ 焦糖鵝肝燉蛋 \$128  
Foie Gras Crème Brûlée  
(Egg Yolk, Cream, Sugar, Strawberry Jam)
- ◆ 48個月西班牙伊比利亞火腿 \$288  
Jamón Ibérico Ham 48-Month  
(Tomato Drizzle, Olive Oil Cristal Bread)

## PASTA &amp; RISSOTO

- ◆ 卡邦尼意粉 \$148  
Carbonara  
(Egg Yolk, Bacon, Onion, Garlic, Cream, Parmesan Crisps)
- ◆ 北海道帶子青豆意大利飯 \$198  
Hokkaido Scallop Risotto  
(Green Peas Puree, Padano)
- ◆ 黑松露燴牛肝菌寬條意粉 \$168  
Truffle Porcini Fettuccine  
(Wild Mushroom, Parmesan Tuile)
- ◆ 龍蝦汁紅蝦扁意粉 \$238  
Lobster Sauce Red Prawn Linguini  
(Cherry Tomato, Lemon Oil)

## MAIN

- ◆ 意式焗茄子千層 \$148  
Eggplant Parmigiana  
(Tomato Sauce, Basil, Parmesan Cheese)
- ◆ 小龍蝦雞肉批 \$218  
Yabbies and Chicken Pie  
(Spinach, Onion, Thyme, Lobster sauce)
- ◆ 格陵蘭比目魚 配忌廉檸檬汁 \$258  
Pan-fried Halibut  
(Fennel, Cherry Tomato, Creamy Lemon Sauce)
- ◆ 西班牙黑毛豬鞍 配玉桂蘋果蓉 \$268  
Iberico Pork Rack  
(Baby Potato, Baby Zucchini, Apple Puree, Gravy)
- ◆ 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)
- ◆ 西蘭花 Broccoli Aop \$68  
(Garlic, Pepperoncino)
- ◆ 菠菜 Spinach \$68  
(Garlic)
- ◆ 燒新薯 Potatoes \$68  
(Garlic, Butter)

## DESSERT

- ◆ 是日甜品 Daily Dessert \$68
- ◆ (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
- ◆ 意式奶凍 伴雜莓醬 Panna Cotta \$78  
(Creamy Vanilla, Mixed Berry Sauce)
- ◆ 提拉米蘇 Tiramisu \$88  
(Savoardi, Coffee, Mascarpone)
- ◆ 法式拿破崙 Mille-feuille \$98  
(Fresh Strawberry, Fresh Raspberry)

## VEGETARIAN / 素

\*Corkage Fee at \$300 per bottle. 自備酒水開瓶費每瓶 \$300

\*Cake Cutting Fee at \$200 per cake. 自備蛋糕切餅費每個 \$200

\*Sparkling &amp; Mineral Water at \$68 per bottle. 有汽礦泉水及礦泉水每瓶 \$68 (750ml)

\*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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