

## COLD STARTERS

**Porterhouse Prawn Cocktail** 208  
Oyster | Giant King Prawn | Tangy Cocktail Sauce  
Porterhouse大蝦喀嘜

**35 Days Dry-aged Angus Beef Tartar** 258  
Cured Egg Yolk | Truffle Crisps  
乾式熟成35日安格斯牛他他

**Vitello Tonnato** 188  
Veal loin | Tuna Dressing | Capers Popcorn  
薄切意大利牛仔柳

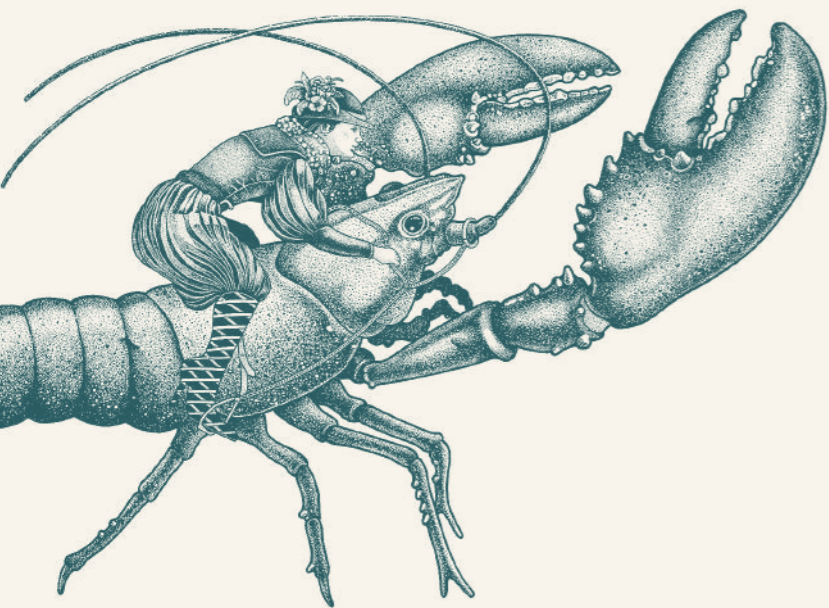
**Hamachi Carpaccio** 198  
Passion Fruit Dressing | Basil Oil | Ikura  
油甘魚刺身薄片

**Spanish Style Lobster Salad** 218  
Datterino | Red Onion | Parsley | Basil | Celery Sorbet  
西班牙風格龍蝦沙律

**Burrata Cheese** 198  
Grilled Asparagus | Datterino Tomato  
布拉塔芝士伴烤蘆筍

**Octopus Carpaccio** 178  
Lemon Dressing | Capers | Celery Curls  
八爪魚薄片

**Fresh Shucked Oysters** MP  
新鮮生蠔



## LEAVES

**Caesar Salad** 208  
Chicken | Caesar Dressing | Croutons  
雞肉凱撒沙律

**Rocket Salad** 168  
Italian Rocket | Datterino Tomatoes | 36m Parmigiano  
火箭菜沙律

**King Crab Salad** 238  
Romaine | Spring Onion | Toasted Peanuts | Peanut Dressing  
帝王蟹沙律

## HOT STARTERS

**Grilled Asparagus** 198  
Mentaiko Hollandaise | Sakura Ebi Shrimp  
烤蘆筍炸櫻花蝦配荷蘭醬

**Baked Avocado** 198  
Lobster | Corn | Tropea Red Onion  
焗牛油果配龍蝦

**Broiled Alaskan King Crab Leg** 258  
Mustard Sauce | Tobiko | Furikake  
烤阿拉斯加長腳蟹腳

**Large Razor Clams (2 Way)** 238  
Green Apple | Wasabi | Seaweed | Caviar  
蜆子二食 伴青蘋果芥末海藻魚子醬

**Pan Seared Galician Octopus** 280  
Crushed Potatoes | 'Ndujia | Capers Dust | Aioli  
香煎西班牙八爪魚

# SIGNATURES

**Our Signature Crab Tatin**  
Brown Crab | Sea Urchin | Baeri Caviar  
招牌麵包蟹肉海膽撻  
298

**The Grand Seafood Tower (For 2)**  
Lobster | Crab | Sea Urchin | Oysters |  
and Our Fresh Delicacy  
Served with Our Signature Condiments and Sauces  
海鮮拼盤(兩位用)  
988

## SOUPS

**Lobster Bisque** 218  
Tarragon | Lobster Oil  
龍蝦濃湯

**Clam Chowder** 238  
Seasonal Vegetables | Sourdough  
周打蜆湯

**Creamy Onion Soup** 188  
Vanilla Oil | Thyme | Onion Chips  
洋蔥忌廉湯

FINS GRILLED OR SALT-BAKED (MP) 燒烤或鹽焗 Imported & Sustainable Wild-Caught Fish	
<b>Seabass</b> 鱸魚	<b>Hamachi</b> 油甘魚
<b>Dover Sole</b> 比目魚	<b>Catch of the Day</b> 是日魚鮮

## PASTAS & RISOTTOS

**Wagyu Beef Ravioli** 338  
Veal Jus Reduction | 36m Parmigiano Foam  
和牛意大利餛飩

**Lobster Linguine** 298  
Lobster | San Marzano  
龍蝦寬扁面

**Seafood Risotto** 398  
Clams | Mussels | Prawns and Other Fresh Delicacies  
海鮮意大利燴飯

**Spaghetti al Pomodoro Fresco** 208  
Fresh Datterino | Aged Ricotta | Basil  
芝士羅勒蕃茄意大利粉

## ON THE SHELL (GRILLED OR STEAMED)

**Whole Boston Lobster 1.5lb/approx. 700g** 660  
原隻波士頓龍蝦

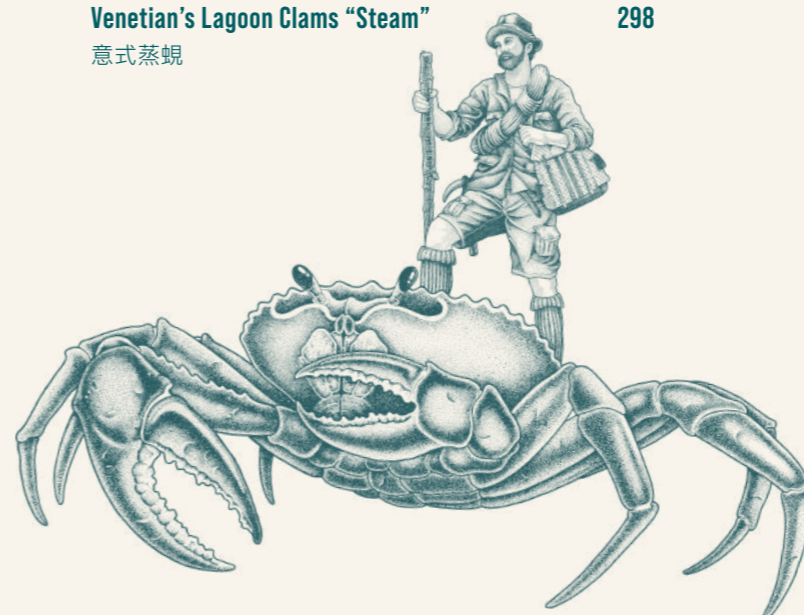
**Baked Alaskan King Crab Legs** 780  
焗阿拉斯加帝王蟹腳

**Diver Scallops (5pc) - Subject to availability** 660  
扇貝 (5隻) - 視供應情況而定

**Mussels & Beans "Apulian Tribute"** 398  
Black Mussels | Fresh Tomato | Kidney Beans | Basil  
意式蕃茄腰豆煮青口

**Brown Crab Claw - Butter & Lemon** 388  
麵包蟹鉗配牛油檸檬汁

**Venetian's Lagoon Clams "Steam"** 298  
意式蒸蜆



## STEAKS & MEATS

**Tomahawk by "Ranger Valley" AU** 1980  
Black Angus - 350 Days Grain Fed 70oz/2kg  
澳洲Ranger Valley黑安格斯斧頭扒

**Porterhouse by "Mayura" AU** 1880  
Full Blood Wagyu - 450 Days Grain Fed 35oz/1kg  
澳洲Mayura純種和牛紅屋牛扒

**Striploin Prime by "Brandt" US** 198 x 100g  
Full Blood Black Angus - 400 Days Grain Fed (minimum 200g)  
美國Brandt 純種黑安格斯西冷牛扒 (最少200克)

**Rib Eye by "Toriyama" JP** 288 x 100g  
Full Blood Wagyu - 550 Days Grain Fed (minimum 200g)  
日本赤城純種和牛肉眼 (最少200克)

**Whole Boneless Chicken** 388  
Herbs | Smoked Paprika | Lemon | Potatoes  
原隻去骨春雞

**Grill Lamb Rack** 488  
Charred Eggplant | Confit Datterino  
烤羊架

## SIDE DISHES (78/each)

**Creamed or Sautéed Spinach** 忌廉/炒菠菜  
**Skinny Fries** 炸薯條  
**Tomato & Avocado** 蕃茄牛油果沙律  
**Mac 'N Cheese** 芝士通粉  
**Mushrooms** 蘑菇