



## Angelini Takeaway Menu Angelini 意大利餐廳外賣菜譜

**Order 30 minutes in advance and pick-up at hotel entrance**  
**只需30分鐘前下單即可於酒店門口取貨**

12 pm to 2 pm; 6:30 pm to 9 pm Daily  
每日中午12時至下午2時及下午6時30分至下午9時供應

Order Now! 立即下單!  
WhatsApp: +852 5582 8803



### Special Offers 精選優惠菜式

HK\$

- |  |     |
|--|-----|
| (1) Caprese salad, mozzarella cheese, cherry tomatoes, basil pesto<br>水牛芝士伴櫻桃茄及羅勒香草醬   | 78  |
| (2) Peperonata salad, grilled capsicum, pickles, tuna flakes, capers<br>尼斯沙律伴吞拿魚       | 68  |
| (3) Genovese salad, potatoes, basil pesto, parsley, black olives<br>馬鈴薯沙律配羅勒香草醬、番茜及黑橄欖 | 68  |
| (4) Granchio salad, mixed greens, crab meat, citronette<br>蟹肉沙律配蟹肉及檸檬橄欖油               | 78  |
| (5) Grilled vegetables, Parmesan, balsamic vinegar<br>香烤時令雜菜配巴馬臣芝士及意大利香醋               | 68  |
| (6) Penne arrabbiata, tomato sauce, chilli, garlic<br>香辣蒜蓉番茄長通粉                        | 118 |
| (7) Linguine, shrimps, bisque<br>鮮蝦濃湯扁意粉   | 128 |
| (8) Bucatini amatriciana, pancetta pork<br>茄醬意式煙肉水管麵                                   | 118 |
| (9) Spaghetti AOP, garlic, chilli, parsley, extra virgin olive oil<br>香辣蒜蓉橄欖油炒意大利麵     | 118 |
| (10) Grilled chicken penne, onion, cream sauce<br>忌廉汁洋蔥烤雞肉長通粉                          | 118 |
| (11) Tagliatelle, duck ragout, gremolada<br>鴨肉寬扁麵配意式香草蒜蓉醬                              | 138 |

| <b>Appetisers 前菜</b>   |  | HK\$  |
|------------------------|--|-------|
| (12)                   | Mesclun salad, Langhe hazelnut, Castelmagno DOP cheese, truffle oil<br>雜菜沙律伴意大利朗格榛子、卡斯特爾馬尼奧芝士及松露油  | 228   |
| (13)                   | Apulia burrata cheese, Pachino cherry tomato confit, Genovese pesto<br>意大利普利亞水牛芝士配西西里櫻桃茄乾及羅勒香草醬  | 238   |
| (14)                   | Italian Grand Reserve Culatello ham, melon<br>意大利頂級古拉泰勒風乾火腿伴蜜瓜   | 328   |
| (15)                   | Italian Parma ham, melon<br>意大利巴馬風乾火腿伴蜜瓜   | 328   |
| <br>                   |  |       |
| <b>Soup 湯</b>          |  |       |
| (16)                   | Soup of vegetables, cannellini bean, black cabbage, ciabatta<br>意式白腰豆黑葉甘藍湯配意式軟包  | 178   |
| (17)                   | Creamy lobster bisque, rum<br>龍蝦杯酒忌廉湯  | 298   |
| <br>                   |  |       |
| <b>Pasta 麵食</b>        |  |       |
| (18)                   | Homemade tagliatelle, Norcia black truffle, Apennines pecorino cheese sauce<br>自家製意大利扁麵條配黑松露及羊奶芝士忌廉汁                                       | 390   |
| (19)                   | Spaghetti Martelli, lobster, Vecchia Romagna brandy bisque<br>龍蝦意大利粉伴干邑龍蝦汁   | 340   |
| <br>                   |  |       |
| <b>Main Courses 主菜</b> |  |       |
| (20)                   | Black Angus Fiorentina steak, seasonal vegetables, oak tree-smoked gravy sauce<br>(serves 2 to 3 persons)<br>翡冷翠斧頭扒伴時蔬及橡木煙燻味燒肉汁 (可供二至三人食用) | 1,388 |
| (21)                   | Patagonian toothfish, potato rosti crust, salmoriglio<br>巴塔哥尼亞齒魚伴馬鈴薯煎餅及檸檬香草牛油汁   | 388   |
| (22)                   | Grilled scampi tails, mesclun salad, Turin cocktail sauce<br>烤小龍蝦尾配雜菜沙律及都靈雞尾酒醬   | 398   |
| (23)                   | Grilled spring lamb cutlet, raisin and almond couscous, fresh mint<br>烤羊扒伴葡萄和杏仁燴有機北非小米及薄荷  | 388   |