

Italian cuisine

Pasta & steak

New year's Eve Dinner 2016

A glass of Italian Prosecco on Arrival

Seafood Chowder

With garlic crostini and parmesan cheese

Or

Foie Gras

Seared French goose liver with sautéed apple and grape with sherry, port wine cream sauce.

Or

Parma Ham & Burrata

Thinly sliced Parma ham with burrata cheese

With

Black Angus Rib Eye Steak

Black Angus rib eye steak served with grilled tiger king prawn, potato wedges & salad with mushroom sauce.

Or

Sea bass Fillet

Chilean Sea bass fillet pan fried served with mash & veggies and lemon butter sauce.

Or

Baby Lamb Chop

NZ baby lamb chop served with sweet potato fries and mixed salad, mint sauce.

Or

Scallop Risotto

Arborio rice slowly cooked with white wine, seafood broth and sea scallop topped with poach prawn in creamy.

With

Tiramisu

With vanilla ice cream

Or

Mix Berry Crumble

With vanilla gelato and raspberry caulis.

\$398 per person plus 10% service charge.

G/F, 65 High Street Sai ying pun Hong Kong. Tel: 25177771 / Fax: 25177772

Website: www.italiancuisine.hk Email: infoitaliancuisine@gmail.com