

# Al Dente

Harbour Road

## Bruschetta Al Pomodoro \$48

香草意大利多士

Toasted baguette slices with fresh basil, tomatoes, garlic and virgin olive oil

## Trio Bruschetta \$58

雜錦意大利多士

Mixed bruschetta of tomato basil, garlic butter and olives tapenade

## Mozzarella Sticks \$79

酥炸芝士條

Meaty sticks of Mozzarella cheese, bread crumbed and deep fried. Served with homemade cranberry sherry sauce

## Quesadilla Mexicana \$86

墨西哥雞粒卷

Two soft flour tortillas stuffed with diced chicken and lightly toasted. Served with sour cream and tomato salsa

## Funghi Alla Griglia \$89

意式炭燒磨菇

Meaty Italian wild Portobella mushrooms brushed with virgin olive oil and garlic then char-grilled to bring out their earthy flavour. With goat's cheese, spinach and tomato basil pesto

## Funghi Aglio E Olio \$79

橄欖油香煎鮮磨菇

Pan Fried fresh Button, Shitake and Portobello mushrooms with virgin olive oil, garlic and herbs. Topped with garlic crostini

## Appetizer 頭盤

### Carpaccio \$98

橄欖油薄切生牛肉片

Thinly sliced raw beef with shaved Parmesan, wild rocket, capers, olives and virgin olive oil

### Antipasto Misto \$89

意大利雜錦拼盤

A platter of mixed Italian meats, smoked salmon and cheeses surrounded by an assortment of grilled veggies

### Calamaretti Fritti \$89

意式酥炸魷魚圈

Fresh squid rings marinated in tomato sauce and lightly fried. Served with tartar sauce

### Mussel Caruso \$86

白酒香草焗青口

New Zealand half shell mussels sautéed with freshly cut garlic, white wine and crushed chilli

### Prosciutto E Melone \$79

意大利火腿配蜜瓜

Delicately sliced strips of the finest aged Parma ham wrapped around chunks of succulent melon

### Insalata Caprese \$79

水牛芝士蕃茄伴巴西葉

Buffalo mozzarella with slices of the juiciest tomatoes and finished with fresh basil.  
An Italian classic

### Oyster Natural 1/2 Doz \$148 1Doz \$268

新鮮美國生蠔

Jet fresh US oysters served with lemon wedge on a bed of ice

### Zuppa Del Giorno \$55

是日精選餐湯

Ask your server for today's soup selection

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# Pasta 意大利粉

## **Pasta Al Dente** 招牌雞柳白酒汁幼麵 \$108

Linguine with chicken strips, roasted bell pepper, spinach, tomato, jalapeno peppers and a garlic white wine sauce

## **Spaghetti Alla Bolognese** \$108

波隆拿肉醬意粉

From the town of Bologna comes this hearty meat sauce with ground veal, carrots, celery, onions and garlic in a roasted plum tomato base

## **Linguine Alle Vongole** 新蜆肉幼條麵 \$108

Thin pasta with fresh clam sauce cherry tomato, white wine, herbs and spices and crowned with fresh neck clams

## **Cappellini "San Benedetto"** \$118

雙蝦天使幼麵配龍蝦汁

Angel hair pasta with lobster pieces, sea scallops and jumbo shrimp in a creamy lobster sauce. Finished with cognac and topped with roasted walnuts

## **Fettuccine "San Giovanni"** \$108

新磨菇茄汁雞柳闊條麵

With chunks of chicken breast, thinly sliced mushrooms, chicken broth, plum tomato sauce, white wine, garlic and Italian fresh basil

## **Spaghetti Primavera** 意式素菜焗意粉 \$108

Tuscan roasted vegetable sauce with tomatoes, zucchini squash, bell peppers, eggplant and greens drizzled with basil infused olive oil

## **Linguine al Funghi** \$108

香辣意大利什菇幼條麵

Virgin olive oil, crushed chili, sliced garlic, Italian parsley and mixed forest mushroom

## **Cappellini "San Pietro"** 海鮮天使幼麵 \$108

Angel hair pasta with shrimp, asparagus and chopped tomatoes in a black truffle wine sauce

## **Penne Puttanesca** 香辣什錦長通粉 \$108

A spicy, sassy dish with olive oil, butter, onions, garlic, chopped tomato, crushed pepper, anchovies, capers, calamata olives, prosciutto and parsley

## **Penne Alli Arabbiata** \$98

勁辣蒜蓉汁長通粉

This can be hot or fiery hot with dried peppers, garlic, roasted plum tomato sauce and basil

## **Fettuccine Ai Quattro Formaggi** \$108

四式芝士菠菜燴闊條麵

A marriage of four cheeses – Ricotta, Fontina, Gorgonzola and Pecorino Romano in a cream sauce with spinach

## **Spaghetti Marinara** 香辣茄汁海鮮意粉 \$118

Shrimps, scallops, clams, mussels, salmon sautéed in garlic, herbs & tomato sauce with hint of chili

## **Spaghetti Alla Carbonara** \$108

煙肉蛋黃卡邦尼意粉

A creamy sauce with bacon, egg yolk and shaved parmigiano

## **Penne Rigate Al Pesto** 香草醬燴長通粉 \$98

Tube pasta tossed in basil pesto sauce and topped with toasted pine nuts

## **Spaghetti Aglio E Olio** 秘製香蒜辣意粉 \$98

Spaghetti tossed with virgin olive, crushed chili and fresh garlic

## **Linguine Al Salmone** \$108

三文魚意大利幼條麵

Fresh salmon and smoked salmon with plum tomato sauce, spinach, capers, cream and a touch of truffle oil

## **Linguine Granchi** 鮮蟹肉意大利幼條麵 \$108

With fresh blue swimmer crabmeat cooked in garlic, chilli, capsicum and lemon garlic sauce

## **Ravioli** 意大利雲吞 \$118

Our Ravioli changes often, in tomato basil or garlic butter or cream sauce  
(please ask your server for today's selection)

## **Gnocchi** 意大利餃子 \$118

Potato dumpling with your choice of Gorgonzola cream or pesto Genovese or tomato basil sauce

## **Lasagna** 意大利闊麵 \$108

Beef lasagna served with wild rocket, shaved pecorino romano cheese and tomato basil sauce

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# Mains 主菜

## **Sirloin Steak** 炭烤西冷牛扒 \$158

A generous cut of meat flame-grilled to your liking. Served on a bed of fire roasted veggies with your choice of pepper, mushroom or béarnaise or wine sauce  
(per additional 100g \$58)

## **Beef Medallion** 香煎牛扒 \$178

Beef tenderloin flame-grilled to your liking. Served on a bed of fire roasted veggies with your choice of pepper, mushroom, béarnaise or chili sauce (per additional 100g \$68)

## **Rib Eye Steak** \$168

炭烤肉眼扒配大蝦

Char-grilled rib eye fillet accompanied with gratin king prawn and finished with veggies, mash and shiraz jus (per additional 100g \$58)

## **Scaloppine Di Vitello** \$168

特式意大利香煎牛仔肉

Pan-seared prime Dutch veal fillet, served with garlic mash and flame-grilled veggies and topped with truffled wild mushroom ragu

## **Saltimbocca alla Romana** \$168

意大利牛仔肉配芝士菠菜醬

Scaloppini of veal topped with sauteed fresh spinach and mozzarella cheese in a demi-glaze sauce with Marsala wine and mushrooms, over mashed potato and veggies

## **Lamb Tenderloin** 烤羊柳 \$178

Baby lamb char-grilled to perfection and served with rosemary garlic mash. Finished with a red wine mint jus

## **Fajitas** \$136

墨西哥式燒牛柳/雞柳

Sizzling strips of beef or chicken, green pepper and onion and our own seasoning. Served with flour totillas, sour cream and tomato salsa

## **BBQ Spare Rib** 燒排骨

\$128 half slab / \$198 full slab

Tender, succulent US baby back spare ribs covered with our famous BBQ sauce, served with seasoned potato wedges and mixed field greens

## **Chicken Picata** 地中海雞扒 \$128

Delight the palate with whole chicken breast, pan-fried and served with sun-dried tomato, lemon, capers and fresh herbs. With grilled veggies and mash

## **Chicken Saltimbocca** 特式意大利雞胸 \$138

Boneless US chicken breast topped with sautéed fresh spinach, prosciutto, sage and cheese. Finished with marsala mushroom sauce and served with mashed potato and veggies

## **Salmone Alla Griglia** \$148

烤三文魚伴帶子及魚子醬

Fresh salmon fillet flame grilled and served on a bed of grilled veggies and mash. Accompanied with seared scallops and caviar

## **Pesce Del Giorno** 即日新鮮燒魚 \$148

Fish of the day, grilled and served with veggies, garlic mash and caper beurre blanc sauce

## **Fantasia Di Mare** 海鮮大會 \$198

Mixed Grilled Seafood

Jumbo king prawn, scallops, fish fillet, salmon, NZ mussels & calamari marinated with herbs, lemon juice and olive oil then char-grilled

## **Seafood Paella** 西班牙海鮮飯 \$148

Spanish rice cooked with shrimp, scallop, salmon, king prawn, clam, mussel and scallion. Infused with saffron, broth, herbs and spices

## **Seafood Cioppino** 意式茄汁海鮮雜燴 \$139

Originating in San Francisco's Italian fishing community, this is a rich, full flavoured tomato based stew with fresh mixed seafood of the day

## **Risotto** 傳統意大利飯 \$118

Arborio rice, slow cooked in white wine and fresh herbs. Changes daily, please ask your server

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## Salad 沙律

### *Insalata Mista* 田園蔬菜沙律 \$76

Mixed field greens of endive, radicchio, arugula, Romaine, plum tomato and grilled Italian sweet pepper. Tossed with balsamic vinaigrette

### *Insalata "Cesarf"* 凱撒沙律 \$76

Romaine heart authentically dressed with egg, olive oil, and anchovies. Topped with shaved parmegiano, bacon bits and garlic croutons

### *Insalata Capricciosa* 煙燻雞柳沙律 \$88

Strips of char-grilled, smoked chicken fillets, fresh mozzarella, tomato, roasted bell peppers on a bed of radicchio, endive. With house vinaigrette

### *Insalata Spinaci* 羊奶芝士伴幼菠菜 \$86

Fresh baby spinach and arugula accompanied with grilled goats cheese, roasted tomato, red and yellow peppers, garlic comfit and toasted walnut vinaigrette

### *Insalata Greca* 希臘芝士沙律 \$79

Baby greens with feta cheese, calamata olives, roasted bell peppers, plum tomatoes and continental cucumber. Dressed with vinaigrette

### *Insalata Al Salmone* \$89

魚子醬牛油果煙三文魚沙律

Mixed field greens with fresh avocado, oven roasted tomato and capers. Topped with smoked salmon and caviar

### *Insalata Nicoise* \$88

意式燒吞拿魚沙律

Fresh grilled tuna slices with boiled egg, calamata olives and French beans on a bed of mixed greens

### *Insalata di Rucola* \$88

意式燒牛柳沙律

Crispy rocket salad topped with grilled sliced beef tenderloin, cherry tomatoes, roasted bell peppers and shaved parmesan in a balsamic vinaigrette

## Pizza 意大利薄餅

### *Pizza Al Dente* 招牌薄餅 \$118

Herbed tomato sauce, mozzarella, spinach, red and yellow peppers, feta cheese, olives and chicken strips

### *Pizza Primavera* 素菜薄餅 \$118

Italian tomato sauce, mozzarella, onions, red and yellow peppers, mushrooms, eggplant and zucchini

### *Pizza Salmone* 煙三文魚薄餅 \$118

Tomato sauce, mozzarella, red onions, capers, smoked salmon and basil pesto

### *Pizza Rocula* 意大利特式薄餅 \$126

Tomato sauce, mozzarella, crispy rocket, Parma ham, shaved parmesan and drizzled with truffle oil

## Dessert 甜品

### *Chocolate Pudding* \$58

朱古力布甸

Freshly baked rich chocolate pudding with almond and shaved chocolate. With ice cream

### *Banana Caramel Cake* 焦糖香蕉蛋糕 \$58

Layered biscuit, banana caramel sauce, cream and topped w/cocoa

### *Mixed Berry Crumble* 香焗脆糖雜莓 \$58

Mix of cherry, strawberry, raspberry and blueberry freshly baked with crisp crumble

### *Tiramisu* 意大利芝士餅 \$55

Mascarpone cheese blended with kahlua, espresso and eggs and layered with lady finger

### *Cheesecake* 古法紐約芝士餅 \$55

Traditional New York style cheesecake served with blueberry sauce and vanilla ice cream

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