



*Vien* , APPETITO  
MANGIANDO

## APPETISERS 前菜



**N SAUTÉED BABY CALAMARI** \$98  
**WITH TAGGIASCHE OLIVES**  
**IN TOMATO SAUCE & FRESH BASIL**  
新鮮羅勒番茄醬炒小魷魚伴塔賈斯卡橄欖

**N SCALLOP CARPACCIO WITH** \$168  
**TOMATOES & ROCKET LEAVES**  
**IN LEMON OLIVE DRESSING**  
帶子刺身薄片伴番茄及火箭菜配檸檬橄欖汁



**BAKED CAMEMBERT CHEESE** \$138  
**WITH WHITE TRUFFLE OIL,**  
**ROSEMARY & PINE NUTS**  
焗金文畢芝士配白松露油、迷迭香及松子

**PAN-SEARED FOIE GRAS** \$158  
法式香煎鵝肝  
with stewed apple & balsamic reduction  
配慢燉蘋果及陳年意大利黑醋汁

**TUNA TARTARE** \$148  
刺身吞拿他他

With Tropea onions, light spicy avocado salsa  
with roasted pine nuts  
配紅洋蔥微辣牛油果沙伴焗松子



**N NEW DISHES** 全新菜式

• **SIGNATURE DISHES** 招牌菜式

Vegetarian & vegan options can also be made upon request 可根據要求提供素食或全素選擇



**FRIED JAPANESE OYSTERS**

脆炸日本生蠔

With tartare dip & lemon wedge  
伴他他醬及檸檬角

\$ 98 | 6 pcs 件

# APERITIVO

**FRIED CALAMARI**

脆炸魷魚

10 pcs 件

With tartare dip & lemon wedge 伴他他醬及檸檬角

\$ 98

**FRIED SESAME CHICKEN WINGS**

脆炸芝麻雞翼

4 pcs 件

With hot sauce 伴香辣醬

\$ 98

**FRITTO MISTO DI MARE**

意式炸海鮮盤

Mixed seafood combo of fish fillet, calamari, prawns, fresh parsley, with tartare dip & lemon wedge  
魚柳、魷魚、海蝦、新鮮意大利番茜伴他他醬及檸檬角

\$ 148

**FRENCH FRIES**

脆炸薯條

With Roma's tomato ketchup & creamy herb dip, seasoned with a choice of salt or spice mix  
伴自家製茄汁及幼滑香草醬，可選鹽味或香辣味

\$ 78

**+\$20 Truffle mayonnaise 松露蛋黃醬**

**N CRISPY SURF & TURF**

脆炸海陸拼盤

Crispy chicken pieces & fried calamari  
香脆雞塊及脆炸魷魚

\$ 108

**CRISPY CHICKEN PIECES**

香脆雞塊

8 pcs 件

With honey-mustard dip 伴蜜糖芥末醬

\$ 88

All prices are in HK dollars & subject to a 10% service charge 所有價格以港幣計算並另收加一服務費 | Photos are for reference only 相片只供參考 | Please inform your server of any food allergies 如有任何食物敏感，請於點餐時通知餐廳職員 | A minimum charge of HK\$100 per adult is applied during Saturdays, Sundays & Public Holidays 週六、週日及公眾假期設有最低消費，每位成人港幣\$100  
A cake-cutting fee of HK\$100 per cake is applied 切餅費為每個蛋糕港幣\$100 | Additional focaccia HK\$28 per basket 額外意大利香草麵包每籃港幣\$28

## ANTIPASTO PLATTERS 意式拼盤

### ASSORTED COLD CUT PLATTER

雜錦凍肉拼盤

Parma ham 巴馬火腿 • Coppa ham 高柏火腿 •  
Salami Milano 米蘭莎樂美腸 • Speck ham 煙燻風乾火腿

With apricots, grapes, pickled gherkins, pickled pearl onions & walnuts  
配杏桃、提子、醃漬小黃瓜、醃漬珍珠洋蔥及核桃

¥198



### ASSORTED CHEESE PLATTER

雜錦芝士拼盤

Parmesan 巴馬臣 • Gorgonzola 意大利藍芝士 •  
Aged Pecorino 陳年帕哥連勞 • Taleggio cheese 他黎治奧芝士

With apricots, grapes, pickled gherkins, pickled pearl onions, walnuts, honey & crackers  
配杏桃、提子、醃漬小黃瓜、醃漬珍珠洋蔥、核桃、蜜糖及薄脆餅乾

¥198

### ASSORTED COLD CUT & CHEESE PLATTER

雜錦凍肉芝士拼盤

Parma ham 巴馬火腿 • Coppa ham 高柏火腿 • Salami Milano 米蘭莎樂美腸 •  
Speck ham 煙燻風乾火腿 • Parmesan 巴馬臣 • Gorgonzola 意大利藍芝士 •  
Aged Pecorino 陳年帕哥連勞 • Taleggio cheese 他黎治奧芝士

With apricots, grapes, pickled gherkins, pickled pearl onions, walnuts, honey & crackers  
配杏桃、提子、醃漬小黃瓜、醃漬珍珠洋蔥、核桃、蜜糖及薄脆餅乾

¥198 For 1-2 persons 適合1-2位用 | ¥298 For 3-4 persons 適合3-4位用



**N** OCTOPUS SALAD WITH ROCKET LEAVES & US POTATOES IN TANGERINE OLIVE OIL \$178  
 八爪魚美國薯仔火箭菜沙律  
 配柑橘橄欖油汁

**CLASSIC CAESAR SALAD** \$118  
 凱撒沙律

**With roasted chicken breast** +\$20  
 配烤雞胸肉

**With premium smoked salmon** +\$30  
 配優質煙燻三文魚



**N** CREAMY CHOWDER \$78  
 周打濃湯  
 配鮮大蜆  
 +\$20



**"CAPRESE" SALAD** \$138  
 卡布里沙律  
 Buffalo Mozzarella, tomatoes & rocket leaves  
 水牛芝士、番茄及火箭菜



**TUNA SALAD WITH AVOCADO** \$158  
 吞拿魚牛油果沙律  
 Tuna sashimi, avocado, fingerling potatoes, boiled eggs, French beans, black olives, mixed greens in balsamic dressing  
 吞拿魚刺身、牛油果、手指薯仔、焗蛋、法邊豆、黑橄欖、田園沙律伴意大利黑醋汁

## PASTA & RISOTTOS 意粉及意大利飯



### **N SPAGHETTI ALL'AMATRICIANA** § 168

煙燻豬臉煙肉辣番茄汁意粉

Guanciale spaghetti with red onion & pecorino cheese in lightly spicy tomato sauce  
紅洋蔥及帕哥連勞芝士配辣番茄汁

Non-spicy is available 可選不辣

### **N SPAGHETTI GORGONZOLA WITH BLACK TRUFFLE** § 178

黑松露意大利藍芝士意粉

### **SPAGHETTI ALLE VONGOLE** § 168

意式鮮大蜆意粉

With fresh clams & Italian parsley in white wine sauce  
鮮大蜆、意大利番茜伴意大利白酒汁

### **SPAGHETTI AGLIO OLIO E PEPERONCINO** § 118

香蒜辣椒炒意粉

With fresh chilli, garlic, tomatoes & basil  
伴新鮮辣椒、香蒜、番茄及羅勒

**+\$58 With prawns 配海蝦**

### **SPAGHETTI RAGÙ ALLA BOLOGNESE** § 138

傳統意式肉醬意粉

With beef & Parmesan cheese in Roma's tomato sauce  
配牛肉醬及巴馬臣芝士伴自家製番茄汁

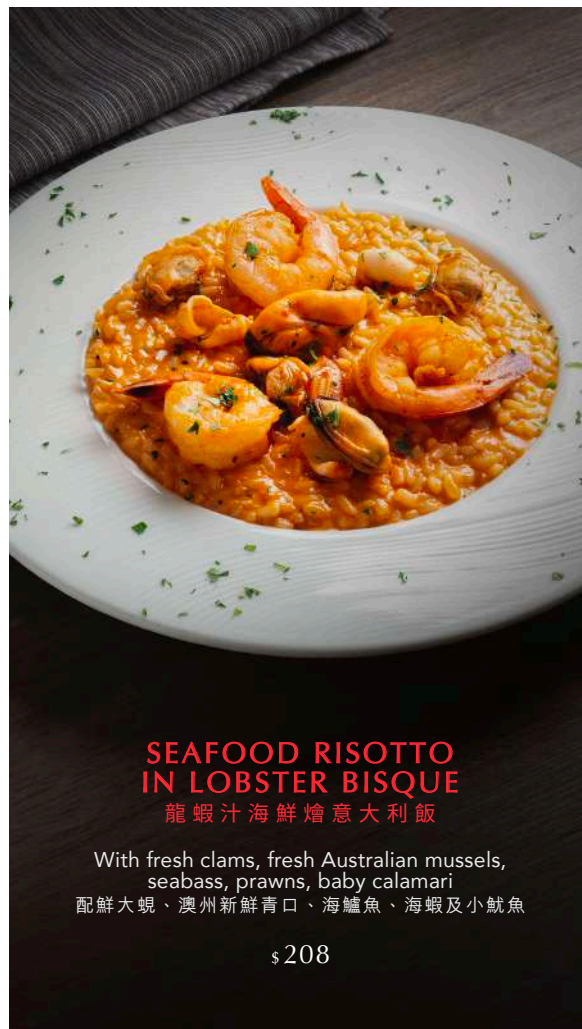


### **LASAGNE DI MANZO** § 158

招牌牛肉千層麵

With beef, Mozzarella & Parmesan cheese in Roma's tomato sauce  
配牛肉醬、水牛芝士及巴馬臣芝士伴自家製番茄汁

# PASTA E RISOTTO



## MAINS 主菜



### **N** FRUTTI DI MARE ALLA GRIGLIA

香烤雜錦海鮮

Grilled prawns, baby calamari, tuna fillet & octopus with mixed salad & lemon wedge  
香烤海蝦、小魷魚、吞拿魚柳及八爪魚配雜錦沙律伴檸檬角

\$328

### FRESH AUSTRALIAN MUSSELS

白酒煮澳洲新鮮青口

or 或

### FRESH CLAMS IN WHITE WINE SAUCE

白酒煮新鮮大蜆

With cherry tomatoes & Italian parsley 配車厘茄及意大利番茜

+\$28 With focaccia 配意大利香草麵包 4 pcs片

\$228

### GRILLED SPANISH OCTOPUS WITH TANGERINE OLIVE OIL SAUCE

香烤八爪魚配柑橘橄欖油汁

With mixed vegetables & mashed potatoes 配香烤雜菜及薯蓉

\$298

### FISH & CHIPS

炸魚薯條

Crispy-fried black cod, French fries & lemon wedge with tartare sauce  
脆炸銀鱈魚柳、脆炸薯條及檸檬角配他他醬

\$258

### BAKED SEABASS WRAPPED IN PARCHMENT PAPER

意式紙包焗海鱸魚

Fresh clams & fresh Australian mussels 鮮大蜆、澳洲新鮮青口

+\$28 With focaccia 配意大利香草麵包 4 pcs片

\$258

### SIDES

伴菜

\$58

1 Sautéed Mixed Vegetables 炒雜錦蔬菜

Broccoli, cauliflower, zucchini 西蘭花、椰菜花、意大利青瓜

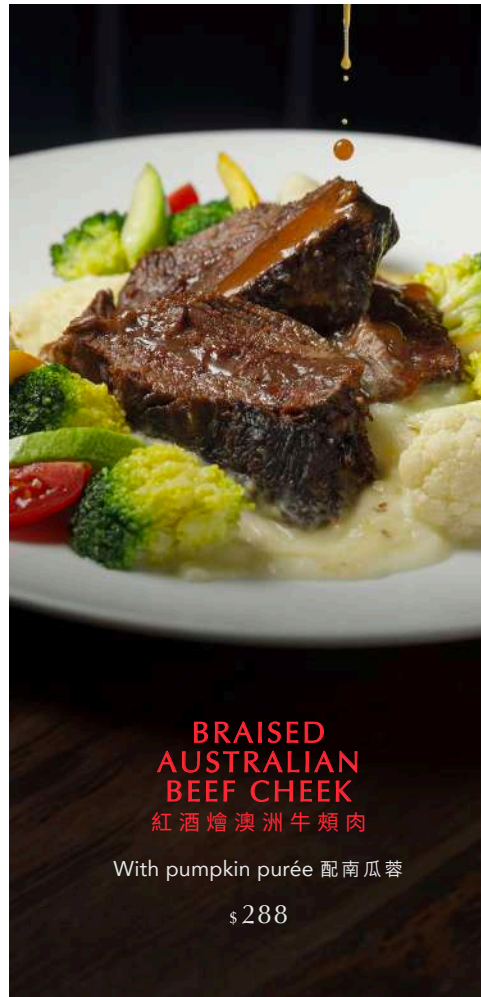
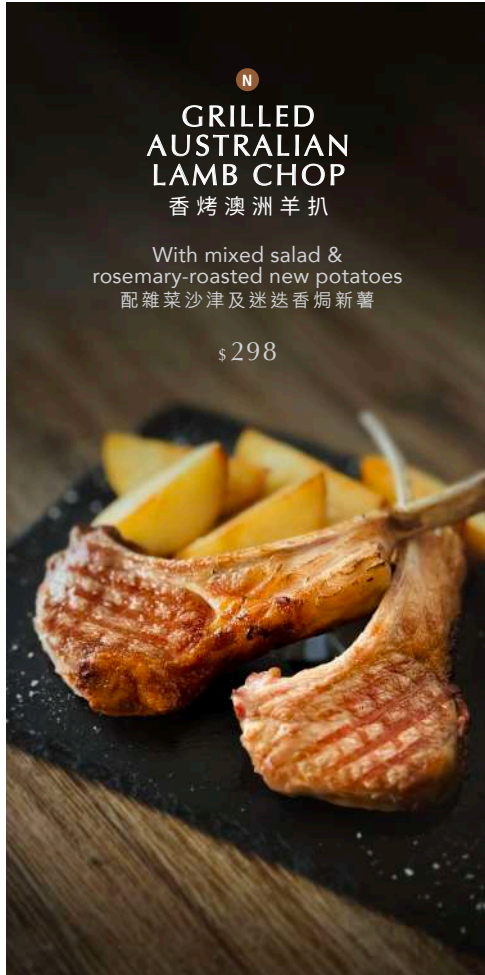
2 Caramelised Sweetcorn in Butter Sauce 香烤焦糖牛油粟米

3 Sautéed Broccoli 炒西蘭花

4 Sautéed Cauliflower 炒椰菜花

5 Sautéed Yellow & Green Zucchini 炒雙色意大利青瓜

# PRIMI PIATTI



**ROASTED US BACK RIBS** \$ 248  
 燒焗美國豬肋排骨

With mixed salad, rosemary-roasted new potatoes & smoky BBQ sauce  
 配雜菜沙津及迷迭香焗新薯伴煙燻燒烤醬

**GRILLED CANADIAN PORK RACK** \$ 258  
 香烤加拿大豬扒

With roasted vegetables in gravy & apple sauce  
 配雜菜、燒汁及蘋果醬

**GRILLED US BLACK ANGUS RIB-EYE STEAK TAGLIATA** \$ 328  
 意式香烤美國安格斯肉眼扒

With rocket salad, cherry tomatoes & Parmesan cheese  
 配火箭菜沙律、車厘茄及巴馬臣芝士

Can be served as steak with mixed salad & rosemary-roasted new potatoes  
 可選原塊牛扒配雜菜沙津及迷迭香焗新薯

**ITALIAN STYLE ROASTED SPRING CHICKEN WITH ROSEMARY & LEMON** \$ 228  
 意式迷迭香檸檬烤春雞

With mixed salad & rosemary-roasted new potatoes  
 配雜菜沙津及迷迭香焗新薯

Please allow 20 minutes for roasting time  
 製作需時約20分鐘

## PIZZAS 薄餅

### N PIZZA AL POLLO \$148 雞肉薄餅

Tender chicken breast, cherry tomatoes, buffalo Mozzarella & Roma's tomato sauce  
嫩雞胸肉、車厘茄、水牛芝士及自家製茄汁

### PIZZA PROSCIUTTO CRUDO E RUCOLA \$168 巴馬火腿火箭菜薄餅

Parma ham, rockets, buffalo Mozzarella & Roma's tomato sauce  
巴馬火腿、火箭菜、水牛芝士及自家製茄汁



PIZZA



### PIZZA SEAFOOD \$188 海鮮薄餅

Prawns, baby calamari, smoked salmon, buffalo Mozzarella & Roma's tomato sauce  
海蝦、小魷魚、煙三文魚、水牛芝士及自家製茄汁

### PIZZA PEPPERONI \$158 辣肉腸薄餅

Pepperoni slices, cherry tomatoes, buffalo Mozzarella & Roma's tomato sauce  
辣肉腸片、車厘茄、水牛芝士及自家製茄汁

### PIZZA NAPOLITANA \$158 拿坡里薄餅

Anchovies, capers, buffalo Mozzarella & Roma's tomato sauce  
油漬鯷魚、水瓜柳、水牛芝士及自家製茄汁

### PIZZA MARGHERITA \$128 瑪格麗特薄餅

Basil, buffalo Mozzarella & Roma's tomato sauce  
羅勒、水牛芝士及自家製茄汁

### PIZZA FANTASY \$178 夢幻自選薄餅

Choose four toppings below 任選下列四款配料

#### Meats, Seafood & Cheese 肉類、海鮮及芝士

- Prawns 海蝦
- Baby Calamari 小魷魚
- Smoked Salmon 煙燻三文魚
- Tuna 吞拿魚
- Anchovies 油漬鯷魚
- Roasted Chicken Breast 烤雞胸肉
- Pepperoni 辣肉腸
- Parma Ham 巴馬火腿
- Speck Ham 煙燻風乾火腿
- Ham 火腿
- Parmesan Cheese 巴馬臣芝士
- Gorgonzola Cheese 意大利藍芝士
- Mozzarella Cheese 水牛芝士

Extra Toppings 額外配料 +\$30 | Each 每款

#### Vegetables 蔬菜

- Rockets 火箭菜
- Cherry Tomatoes 車厘茄
- Red Onion 紅洋蔥
- Basil 羅勒
- Mixed Mushrooms 雜菌
- Pineapple 菠蘿

Extra Toppings 額外配料 +\$15 | Each 每款

## BURGERS 漢堡包



### PINEAPPLE BACON CHEESEBURGER

菠蘿煙肉牛肉芝士漢堡

Grilled beef patty (200g), pineapple, bacon, cheddar cheese, romaine lettuce, red onion, tomato, pickles in a brioche burger bun  
香烤牛肉 (200克)、菠蘿、煙肉、車打芝士、羅馬生菜、紅洋蔥、番茄、酸瓜  
配法國牛油漢堡包

\$ 158

### CLASSIC CHEESEBURGER

至尊芝士漢堡

Grilled beef patty (200g), cheddar cheese, romaine lettuce, red onion, tomato, pickles in a brioche burger bun  
香烤牛肉 (200克)、車打芝士、羅馬生菜、紅洋蔥、番茄、酸瓜配法國牛油漢堡包

\$ 148



Upgrade to **BURGER COMBO** with fries & drink  
升級至漢堡套餐配薯條及飲品

+\$38 Soft Drinks 汽水

+\$58 Milkshake 奶昔 / Smoothies 果昔 / Mocktail 無酒精雞尾酒

+\$68 Draught Beer 生啤 / Cocktail 雞尾酒

# DOLO



**N APPLE TART** \$78  
蘋果撻  
With mixed berries  
配新鮮雜莓

**With Mövenpick vanilla ice cream** +\$20  
配 Mövenpick 雲尼拿味雪糕

**WARM CHOCOLATE CAKE** \$88  
心太軟朱古力蛋糕  
With Mövenpick vanilla ice cream  
配 Mövenpick 雲尼拿味雪糕

**N AFFOGATO** \$78  
濃縮咖啡配雪糕

**CAKE OF THE DAY** \$78  
精選蛋糕  
Please check with your server for more details  
請向職員查詢供應款式



**MÖVENPICK ICE CREAM** 2 scoops \$78  
MÖVENPICK 雪糕 2球  
Choose from the following flavours 任選下列口味

**Chocolate** 朱古力  
**Vanilla** 雲尼拿  
**Strawberry** 士多啤梨

With whipped cream, chocolate sauce & almond slices  
配忌廉、朱古力醬及杏仁片



SPARKLING WINE 氣泡酒

GLASS 杯 | BOTTLE 支

**LA GIOIOSA PROSECCO DOC TREVISO** \$70 | \$350  
NV | GLERA | VENETO, ITALY

Fruity aroma with hints of ripe golden apple and small mountain flowers.  
The dry & fresh sensation on the palate with a fruity aftertaste.

RED WINE 紅酒

**MAPACHI CABERNET SAUVIGNON** \$65 | \$330  
2023 | CABERNET SAUVIGNON | CENTRAL VALLEY, CHILE

Shows ripe berry fruit flavours with some soft floral hints.

**BANFI PLACIDO CHIANTI** \$70 | \$350  
2023 | SANGIOVESE | TUSCANY, ITALY

Delightfully charming with a hint of violets on the nose and a dry,  
harmonious taste of black-fruit.

**LES JAMELLES PINOT NOIR** \$70 | \$350  
2022 | PINOT NOIR | PAYS D'OC, FRANCE

Rich berry and floral aromas with a complex & full-bodied palate,  
smooth tannins, and a long, elegant finish.

**MASI BONACOSTA VALPOLICELLA** - | \$490  
CLASSICO DOC

2022 | CORVINA, RONDINELLA &amp; MOLINARA | VENETO, ITALY

Intense bouquet with ripe cherry aromas, fresh with good acidity,  
soft and silky tannins. Cherries are the dominant flavour with hints of vanilla.

WHITE WINE 白酒

GLASS 杯 | BOTTLE 支

**MAPACHI CHARDONNAY** \$65 | \$330  
2023 | CHARDONNAY | CENTRAL VALLEY, CHILE

Fruity with flavours of tropical fruit and melon.

**MICHELE CHIARLO** \$70 | \$350  
PALAS GAVI DOCG

2022 | CORTESE | PIEDMONT, ITALY

Floral and fruity, very fine with notes of exotic fruits and white peach,  
great fragrance and a pleasing roundness.

**CANALETTO PINOT GRIGIO** \$70 | \$350  
2016 | PINOT GRIGIO | DELLE VENEZIE DOC, ITALY

An elegant dry wine with floral notes and fresh flavours  
that provide a refreshing, crisp finish.

**LES JAMELLES CINSAULT ROSÉ** \$70 | \$350  
2023 | PAYS D'OC, FRANCE

Fruity and aromatic, with aromas of raspberries, strawberries,  
pomegranate, floral tones of pink & lavender.

# COCKTAIL

¥70 GLASS 杯

## **N** TROPICAL DELIGHT

Vodka, mango purée,  
lime juice, pineapple juice



## **N** PEACHY FIZZ

Vodka, peach purée, lime juice, ginger ale

### CREATIVE COCKTAILS 創意雞尾酒

#### SGROPPINO

Prosecco, vodka, limoncello, lemon juice, syrup

#### CAMPARI PUNCH

Campari bitter, pineapple juice, soda water

#### ITALIAN MARGARITA

Tequila, orange juice, lemon juice, blue Curaçao syrup

#### ROSSINI STRAWBERRY

Strawberry purée, prosecco, lemon juice, syrup

#### LIMONCELLO GIN COLLINS

Limoncello, gin, lemon juice

#### BELLINI

Peach, prosecco, peach liqueur

#### MANGO PARADISE

Fresh mango, mango purée, rum, pineapple juice

#### ESPRESSO MARTINI

Vodka, espresso, Bailey's, crème de cacao brown,  
crème de cacao white, syrup

#### LYCHEE MARTINI

Muddled lychee, vodka, lychee liqueur, lychee syrup

### CLASSIC COCKTAILS 經典雞尾酒

#### APEROL SPRITZ

#### MARGARITA

#### MOJITO

#### NOTHING

#### PIÑA COLADA

#### SEX ON THE BEACH

#### TEQUILA SUNRISE

COCKTAIL

# BEVANDER ALCOHOLIC

SPIRITS & ALCOHOL 烈酒及洋酒 50 ml 毫升

BEEFEATER	\$60
BOMBAY SAPPHIRE	\$70
ABSOLUT CITRON	\$70
BACARDI	\$60
BALLANTINE'S	\$60
JOHN JAMESON	\$70
JACK DANIEL'S	\$70
RODIN NAPOLEON V.S.O.P.	\$60
PIMM'S NO. 1	\$70
CAMPARI	\$70
BAILEY'S IRISH CREAM	\$70
KAHLUA	\$70
MALIBU	\$70
COINTREAU	\$70

LIQUEUR COFFEE 咖啡利口酒

CUP 杯

IRISH COFFEE	\$65
BAILEY'S COFFEE	\$65

DRAUGHT BEER 生啤

\$50 HALF 小

\$70 FULL 大

SAPPORO /  
KRONENBOURG 1664 BLANC

BOTTLED BEER 啤酒

CARLSBERG 嘉士伯啤酒	\$50 330ml 毫升
CORONA EXTRA 可樂娜啤酒	\$50 330ml 毫升
SOMERSBY APPLE CIDER SOMERSBY 蘋果酒	\$50 330ml 毫升
GUINNESS 健力士	\$68 520ml 毫升

## DRINKS 飲品

MOCKTAIL 無酒精雞尾酒

50 GLASS 杯

### ROMA PUNCH

Orange juice, cranberry juice, strawberries, blueberries

### ROMA PARADISE

Fresh peach, cranberry juice, blueberries, soda

### PINEAPPLE BREEZE

Fresh pineapple, pineapple juice, Sprite

### ASIAN PUNCH

Muddled lychee, mint leaves, lychee syrup, ginger ale

### MANGO WONDERLAND

Fresh mango, pineapple juice, mango purée

### LEMON SQUASH

### ORANGE SQUASH

### FRUIT PUNCH

### PEACH ON THE BEACH



### N SUNSET GLEAM

Strawberry purée, lemon juice, grenadine syrup, sprite

### N TROPICAL BLUE

Coconut milk, fresh milk, pineapple juice, syrup, curacao blue, strawberries



MILKSHAKE 奶昔

65 GLASS 杯

STRAWBERRY 士多啤梨

VANILLA 雲尼拿

CHOCOLATE 朱古力

**MÖVENPICK**



We use Mövenpick  
ice cream for milkshake  
奶昔採用 Mövenpick 雪糕製成

YOGURT SMOOTHIES 果昔

60 GLASS 杯

STRAWBERRY 士多啤梨

N PINEAPPLE 菠蘿

MANGO 芒果

WHITE PEACH 白桃

MIXED BERRIES 雜莓



N NEW DISHES 全新菜式

• SIGNATURE DISHES 招牌菜式

COFFEE 咖啡	CUP 杯
<b>ESPRESSO</b> 濃縮咖啡	\$40
<b>AMERICANO</b> 美式咖啡	\$40
<b>MACCHIATO</b> 瑪奇朵咖啡	\$40
<b>CAPPUCCINO</b> 泡沫咖啡	\$45
<b>LATTE</b> 鮮奶咖啡	\$45
<b>MOCHA</b> 朱古力咖啡	\$45

MILK 奶類飲品	\$40 CUP 杯
<b>CHOCOLATE</b> 朱古力	
<b>BABYCCINO</b> 泡沫鮮奶	

TEA 茗茶	\$45 POT 壺
<b>ENGLISH BREAKFAST</b> 英式早餐茶	
<b>CHAMOMILE</b> 洋甘菊茶	
<b>EARL GREY</b> 格雷伯爵茶	
<b>JASMINE</b> 茉莉花茶	
<b>PEPPERMINT</b> 薄荷茶	

MINERAL WATER 礦泉水	\$48 500ml 毫升
<b>ACQUA PANNA - STILL</b>	
<b>SAN PELLEGRINO - SPARKLING</b>	

<b>N</b> FLORAL TEA 花茶	CHOOSE 2   選 2	\$50 POT 壺
<b>CHRYSANTHEMUM</b>   <b>ROSELLE</b>   <b>GOJI</b>   <b>ROSE</b>   <b>LONGAN</b>   <b>JUJUBE</b>		
菊花   洛神花   杞子   玫瑰   龍眼   紅棗		



SOFT DRINKS 汽水	\$40 GLASS 杯
<b>COKE</b> 可樂	
<b>COKE NO SUGAR</b> 無糖可樂	
<b>SPRITE</b> 雪碧	
<b>GINGER ALE</b> 薑汁汽水	
<b>TONIC WATER</b> 湯力水	
<b>SODA WATER</b> 蘇打水	

JUICE 果汁	\$40 GLASS 杯
<b>ORANGE</b> 橙汁	
<b>APPLE</b> 蘋果汁	
<b>CRANBERRY</b> 紅莓汁	
<b>PINEAPPLE</b> 菠蘿汁	