

A LA CARTE

The point KITCHEN

All photos for reference only. Menu prices subject to 10% service charge.
In the interest of environmental preservation, disposable boxes will be
charged at \$2 each.

圖片只供參考。另加一服務費。為支持環保，即棄餐盒須收費\$2 一個。

TASTE THE DIFFERENCE



LOBSTER BISQUE

龍蝦湯

78

CARROT PUMPKIN SOUP

甘筍南瓜湯

58

ROASTED TOMATO SOUP

番茄甜椒湯

58

Roasted tomato, sweet bell pepper, ricotta, spring onion oil

烤番茄、甜椒、里哥特芝士、蔥油

SOUP & SALAD



Beetroot, Avocado &
Kimchi Tofu Salad
鹽烤紅菜頭牛油果
泡菜豆腐沙律

BEETROOT, AVOCADO & KIMCHI TOFU SALAD

鹽烤紅菜頭牛油果泡菜豆腐沙律

108

Salt-baked beetroot with quinoa, barley, couscous and avocado with Kimchi tofu cream

鹽烤紅菜頭、藜麥、大麥、庫斯米、牛油果、泡菜豆腐醬

HOUSE-CURED SALMON & FENNEL SALAD

自家醃製三文魚配茴香頭沙律

128

House-cured salmon with red chicory, kale, fennel, pomegranate and creamy garlic lemon dressing

自家醃製三文魚、紅菊苣、羽衣甘藍、茴香頭、石榴、大蒜檸檬油醋汁

MISO PUMPKIN & KALE SALAD

柚子味噌南瓜羽衣甘藍沙律

104

Roasted pumpkin, eggplant, quinoa and kale with miso citron dressing

烤南瓜、茄子、藜麥、羽衣甘藍、柚子味噌汁

CAESAR SALAD

凱撒沙律

CLASSIC

經典

88

WITH SMOKED SALMON OR PROSCIUTTO

加配煙三文魚或意大利風乾火腿

118

● VEGETARIAN ● SPICY

WHITE WINE CLAMS ●

香蒜辣椒白酒炒大蜆

Sautéed fresh clams and cherry tomatoes with aglio olio white wine sauce and rosemary toast
鮮大蜆、車厘茄、大蒜、辣椒、白葡萄酒汁、迷迭香多士

118

FRITTO MISTO DI MARE

香炸海鮮拼盤

Fried calamari, shrimps, ice fish and soft shell crab with roasted garlic aioli
炸魷魚、蝦、白飯魚、軟殼蟹、蒜泥蛋黃醬

138

TRUFFLE FRIES ●

黑松露芝士焗薯條

Thick-cut fries with mozzarella cheese and truffle hollandaise
炸薯條、莫札里拉芝士、黑松露蛋黃醬

74

CHICKEN LOLLIPOPS

棒棒雞翼

Deep-fried lollipop wings with honey barbecue sauce
炸單骨雞翼、蜜糖燒烤醬

88

HOMESTYLE MEATBALLS ●

香辣番茄醬焗肉丸

Homestyle turkey meatballs braised in spicy tomato sauce
家鄉火雞豬肉丸、香辣番茄醬

84

● VEGETARIAN ● SPICY

NIBBLES & SIDES



Classic Carbonara
經典卡邦拿拉扁意粉

Fresh Egg Spaghetti
with Kaffir lime Prawns
香煎虎蝦手打意大利粉

Penne Puttanesa
腐乳番茄汁長通粉

Nothing embodies Italian cuisine quite like freshly made pasta. From mixing the perfect proportion of eggs, oil, salt and fine Italian "00" flour to kneading and cutting the dough into the right shapes, our pastas are handmade on site daily to ensure you can enjoy the highest quality gourmet, straight from our kitchen.

談到意大利的代表佳餚，當然少不得新鮮意大利麵！我們每天現場自家製造手工麵食，將黃金比例的雞蛋、油、鹽與優質意大利“00”麵粉揉合成麵糰，再切成完美形狀，為你獻上新鮮、高質的日常美食。

Gnocchi Ragu
意大利香腸肉醬小丸子



PASTA

PENNE PUTTANESCA ●

腐乳番茄汁長通粉

Penne puttanesca with fermented bean curd, capers, olives and basil tomato sauce
腐乳、水瓜柳、橄欖、羅勒番茄汁、長通粉

118

FRESH EGG SPAGHETTI WITH HANDMADE KAFFIR LIME PRAWNS ●

香煎虎蝦手工意大利粉

Handmade fresh egg spaghetti with spicy kaffir lime prawns, zucchini and mascarpone cheese
檸檬葉香辣煎虎蝦、意式青瓜、馬斯卡彭芝士、自家製手工意大利粉

148

SQUID INK TAGLIOLINI WITH CUTTLEFISH HANDMADE

番茄醬燴烏賊墨魚汁意大利蛋麵

Handmade squid ink tagliolini with braised cuttlefish and semi-dried cherry tomatoes
番茄醬燴烏賊、車厘茄、自家製手工墨魚汁意大利蛋麵

138

GNOCCHI RAGU HANDMADE

意大利香腸肉醬小丸子

Low-gluten handmade potato gnocchetti with Italian sausage ragu, spinach, semi-dried cherry tomatoes and crispy sage
意大利香腸肉醬、菠菜、風乾車厘茄、自家製手打意式薯仔丸子

128



Pappardelle Pesto
意大利香草醬蔬菜闊麵條

CLASSIC CARBONARA

128

經典卡邦拿拉扁意粉

Classic Romano linguine carbonara with guanciale and pecorino shavings
風乾豬面頰、鮮蛋黃、意大利羊奶芝士、扁意粉

LINGUINE VONGOLE ●

148

香蒜辣椒白酒大蜆扁意粉

Linguine with sautéed fresh clams and cherry tomatoes with aglio olio white wine sauce
鮮大蜆、車厘茄、大蒜、辣椒、白葡萄酒汁、扁意粉

CAPELLINI WITH SMOKED SALMON

138

煙三文魚刁草忌廉汁天使麵

Angel hair pasta with smoked salmon, salmon roe and baby asparagus with dill cream sauce
煙三文魚、三文魚籽、鮮蘆筍、刁草忌廉汁、天使麵

CONCHIGLIE WITH WAGYU BEEF RIBS

138

紅酒燴和牛肋肉配蜆殼粉

Pasta shell with Wagyu beef short ribs braised in red wine
慢煮和牛肋肉、紅葡萄酒汁、蜆殼粉

PAPPARDELLE PESTO HANDMADE ●

118

意大利香草醬蔬菜闊麵條

Handmade fresh egg pappardelle with creamy basil pesto, sautéed seasonal fresh greens, parmesan shavings and toasted pine nut
意大利香草醬、時令蔬菜、巴馬臣芝士、松子仁、自家製手工意大利闊麵條



Squid Ink Risotto with Crabmeat
鮮蟹肉墨魚汁意大利飯

RISOTTO

SQUID INK RISOTTO WITH CRABMEAT

148

鮮蟹肉墨魚汁意大利飯

Squid ink risotto with crabmeat, roasted sweet corn and carrot coriander salad

鮮蟹肉、烤玉米、甘筍芫荽沙律、墨魚汁意大利飯

LEMON PRAWN RISOTTO

148

香煎虎蝦意大利飯

Creamy lemon risotto with tiger prawns and seasonal fresh greens

香煎虎蝦、時令蔬菜、檸檬汁意大利飯

THAI RED CURRY RISOTTO ● ●

148

泰式紅咖喱意大利飯

Thai red curry risotto with cauliflower, okra and Thai basil

椰菜花、秋葵、羅勒、泰式紅咖喱意大利飯

ADD HALF BOSTON LOBSTER

+80

加配半隻波士頓龍蝦



Our pizzas are made with premium “00” flour from Italy, proofed for over 24 hours and fast-fired in a stone hearth oven for a crispy chewy texture.

即叫即做招牌披薩，餅底採用意大利“00”麵粉製作麵糰，發酵超過24小時，再於火山石窯高溫快速烤焗，鬆脆煙韌。

Smoked Salmon
煙三文魚溫泉蛋披薩

Lobster
原隻焗龍蝦披薩

Posh Hawaiian
意大利風乾火腿夏威夷披薩

LOBSTER

原隻焗釀龍蝦披薩

Whole stuffed lobster, fennel, cherry tomatoes, buffalo mozzarella, lemongrass lobster sauce

原隻焗釀龍蝦、茴香頭、車厘茄、水牛芝士、香茅龍蝦汁

11" 298

CARNIVORE ●

食肉獸披薩

Pepperoni, chorizo, Italian sausage, jalapeño peppers, barbecue sauce

辣肉腸、西班牙辣腸、意大利香腸粒、墨西哥辣椒、燒烤醬

9" 108

MARGHERITA ●

水牛芝士披薩

Buffalo mozzarella, cherry tomatoes, basil, tomato sauce

水牛芝士、車厘茄、羅勒、番茄醬

9" 98

SMOKED SALMON

煙三文魚溫泉蛋披薩

Smoked salmon, salmon roe, hot spring egg, bechamel sauce

煙三文魚、三文魚籽、溫泉蛋、忌廉芝士醬

9" 128

MENTAIKO SOFT SHELL CRAB

明太子軟殼蟹披薩

Soft shell crab, shrimps, sakura shrimps, mentaiko sauce

酥炸軟殼蟹、蝦肉、櫻花蝦、明太子醬

9" 148



Lobster
原隻焗釀龍蝦披薩

PIZZA



All Day Breakfast
全日早餐披薩

POSH HAWAIIAN

9" 124

意大利風乾火腿夏威夷披薩

Prosciutto, caramelized pineapple, pinenuts, arugula, tomato sauce

意大利風乾火腿、焦糖菠蘿、松子仁、火箭菜、番茄醬

QUATTRO FORMAGGI ●

9" 108

四色芝士披薩

Ricotta, parmesan, gorgonzola, buffalo mozzarella

里哥特芝士、巴馬臣芝士、意大利藍芝士、水牛芝士

GREEN NEPTUNE

9" 124

香草醬海鮮披薩

Clams, anchovies, shrimps, calamari, buffalo mozzarella, lemon, parsley, pesto sauce

蜆肉、醃安鱈魚、蝦肉、魷魚、水牛芝士、檸檬、番茜、意大利香草醬

BBQ CHICKEN

9" 108

BBQ烤雞披薩

Grilled chicken, wild mushroom, caramelized onion, barbecue sauce

烤雞肉、野菌、焦糖洋蔥、燒烤醬

ALL DAY BREAKFAST

9" 108

全日早餐披薩

Luncheon meat, hash brown, hot spring egg, tomato sauce

午餐肉、炸薯餅、溫泉蛋、番茄醬

POTATO GRATIN & ARUGULA ●

9" 108

迷迭香薯仔披薩

Rosemary new potato gratin, gorgonzola, arugula, bechamel sauce

迷迭香忌廉烤新薯、意大利藍芝士、火箭菜、忌廉芝士醬

● VEGETARIAN ● SPICY



Grilled Australian
Wagyu Sirloin
M5澳洲和牛西冷

MAIN

MISO SOYA SALMON

麵豉醬烤三文魚

Baked miso soya marinated salmon with avocado potato salad
配牛油果薯仔沙律

178

WHOLE ROASTED SPRING CHICKEN

原隻香草烤春雞

Potato-stuffed chicken infused with mixed herbs, served with roasted onion, eggplant and arugula salad
配紅洋蔥茄子火箭菜沙律

198

GRILLED AUSTRALIAN WAGYU SIRLOIN

M5澳洲和牛西冷

Grilled M5 Australian Wagyu sirloin, served with truffle cauliflower rice, pink peppercorns, gravy
配黑松露椰菜花米、粉紅胡椒、牛肉汁

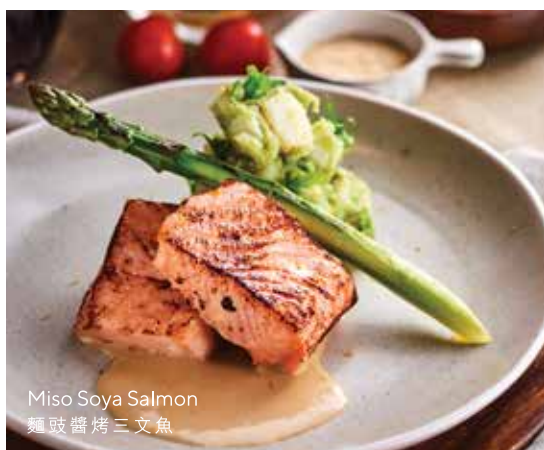
328

SEABASS SICILIANA

西西里式香煎原條海鱸魚

Pan-seared whole sea bass with Sicilian style fennel, dill and tomato sauce
配西西里式茴香頭刁草番茄汁

268



Miso Soya Salmon
麵豉醬烤三文魚



Whole Roasted Spring Chicken
原隻香草烤春雞

BANANA HEAVEN PIZZA

72

香蕉天堂披薩

Roasted banana, marshmallows, sliced almonds, chocolate sauce, vanilla ice cream
烤香蕉、棉花糖、杏仁片、朱古力醬、雲呢拿雪糕

CINNAMON APPLE PIZZA

72

肉桂蘋果披薩

Apples, raisins, walnuts, custard sauce, vanilla ice cream
烤蘋果、葡萄乾、合桃、吉士醬、雲呢拿雪糕

TIRAMISU AFFOGATO

58

提拉米蘇阿法奇朵

Mascarpone cheese, ladyfingers, Kahlúa, vanilla ice cream, espresso shot
意大利忌廉芝士、鬆餅、咖啡酒、雲呢拿雪糕、意大利濃縮咖啡

PANNA COTTA

48

意大利奶凍

BROWNIE IN A PAN

68

朱古力布朗尼配烤香蕉、合桃、雲呢拿雪糕

Warm chocolate brownie, roasted banana, walnuts, vanilla ice cream
朱古力布朗尼餅、烤香蕉、合桃、雲呢拿雪糕

BASQUE BURNT CHEESECAKE

58

巴斯克焦香芝士蛋糕



Banana Heaven Pizza
香蕉天堂披薩

DESSERT