

The
Point
KITCHEN

A LA CARTE

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



With
warmth
and understanding
at his time of missing you
and friendship
thru you for all the tomorrows.
Happy everyday!

LOBSTER BISQUE 78

龍蝦湯

TRUFFLE & WILD MUSHROOM SOUP  68

黑松露野菌濃湯

MINISTRONE  68

意式蔬菜濃湯

SOUP & SALAD



CAESAR SALAD 118

凱撒沙律

WITH SMOKED SALMON OR PROSCIUTTO +30

加配煙三文魚或意大利風乾火腿

PROSCIUTTO, MELON, FIG SALAD  158

意大利風乾火腿沙律

With arugula, roasted banana shallot, pine nuts and shallot vinaigrette

配哈密瓜、無花果、烤香蕉蔥、松子仁、乾蔥油醋汁

BEETROOT, ORANGE, FENNEL SALAD  148

紅菜頭香橙茴香頭沙律

With kale, frisee, candied walnuts and orange vinaigrette

配羽衣甘藍、菊苣、焦糖合桃、香橙油醋汁



Vegetarian



Spicy



Chef's Recommendation



Production Time Required

WHITE WINE CLAMS  **128**

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

PARMESAN TRUFFLE FRIES  **68**

巴馬臣黑松露薯條

Crispy fries with shaved parmesan and truffle mayo
脆炸薯條、巴馬臣芝士碎、黑松露蛋黃醬

GOLDEN WINGS  **88**

黃金雞翼

Deep fried chicken wings with salted egg yolk and jalapeño mayo
鹹蛋黃脆炸雞翼、墨西哥辣椒蛋黃醬

WILD MUSHROOM & MASCARPONE TOAST  **98**

鮮奶酪野菌多士

Sautéed wild mushrooms with mascarpone on sourdough toast
香草炒野菌、馬斯卡彭鮮奶酪、酸種多士

STARTERS & SIDES





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。



Love
With
warmth
understanding
me of missing
friendship
For all the tom
oy everyday!



PAPPARDELLE WITH WILD MUSHROOMS AND BLACK TRUFFLES
黑松露野菌手工闊條麵

PASTA

CLASSIC CARBONARA

142

經典卡邦拿拉扁意粉

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

GNOCCHI RAGU *Hand made*

148

意大利香腸肉醬小丸子

Low-gluten handmade potato gnocchi 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

FRESH EGG FETTUCCINE WITH WAGYU BEEF CHEEK *Hand made* 168

和牛面頰手工意大利寬條麵

House-made fresh egg fettuccine with red wine braised wagyu beef cheek and parmesan gravy

慢煮紅酒和牛面頰肉、巴馬臣芝士肉汁、自家製手工意大利寬條麵

LINGUINE VONGOLE  **158**
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

FRESH EGG SPAGHETTI WITH ABALONE AND BOTTARGA  **164**
XO醬鮑魚手工意大利麵 *Hand made*

House-made fresh egg spaghetti with abalone, bottarga, XO sauce and scallions
鮮鮑魚、青蔥、XO醬、烏魚子、自家製手工意大利粉

PAPPARDELLE WITH WILD MUSHROOMS   **158**
AND BLACK TRUFFLES *Hand made*

黑松露野菌手工闊條麵

ORECCHIETTE WITH SEAFOOD RAGU & BOTTARGA  **158**
烏魚子海鮮肉醬意大利貓耳朵麵





RISOTTO

RISOTTO WITH HOKKAIDO SCALLOPS **198**

香煎北海道帶子意大利飯

Risotto with pan-fried Hokkaido scallops, pickled turnips, burdock, and dried scallop infused broth

香煎北海道帶子、醬油漬牛蒡、醃蘿蔔、乾瑤柱扇貝濃湯燴意大利飯

RISOTTO WITH ARGENTINIAN RED PRAWNS **188**

阿根廷紅蝦意大利飯

Risotto with Argentinian red prawns, sea asparagus and Japanese dashi broth

阿根廷紅蝦、海蘆筍、昆布木魚湯燴意大利飯

SPINACH RISOTTO WITH **148**

ASPARAGUS & TALEGGIO CHEESE 

鮮蘆筍菠菜塔雷吉歐芝士意大利飯



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。

PIZZA



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

138

QUATTRO FORMAGGI



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

148

HOKKAIDO SCALLOPS & PRAWN

北海道帶子鮮蝦披薩

Hokkaido scallops, fresh prawns, bell peppers, red onion, black olives, tomato sauce

北海道帶子、鮮蝦、燈籠椒、紅洋蔥、黑橄欖、番茄醬

168

HAWAIIAN CHICKEN



夏威夷烤雞披薩

Grilled chicken, caramelized pineapple, bell peppers, red onions, cilantro, tomato sauce

烤雞、焦糖菠蘿、甜椒、紅洋蔥、芫荽、番茄醬

158



Vegetarian



Spicy



Chef's Recommendation



Production Time Required

BLACK FOREST

148

黑森林披薩

Wild mushroom, baby spinach, truffle oil, tomato sauce
野菌、小菠菜、松露油、番茄醬

FARMER

148

風乾豬面肉披薩

Guanciale, potato, taleggio cheese & rosemary
意大利風乾豬面肉、薯仔片、塔雷吉歐芝士、迷迭香

ROMAN

168

意大利風乾火腿無花果披薩

Prosciutto, figs, pistachio, arugula, balsamic drizzle
意大利風乾火腿、鮮無花果、火箭菜、開心果、黑醋

SMOKED SALMON

168

煙三文魚披薩

Smoked salmon, shaved fennel, red onions, capers, dill, cream cheese sauce
煙三文魚、茴香頭片、紅洋蔥、水瓜柳、刁草、忌廉芝士醬

SAUSAGE & HONEY

158

香腸蜜糖披薩

Italian sausage, mascarpone, jalapeño, honey drizzle, tomato sauce
意大利香腸肉、馬斯卡彭芝士、墨西哥辣椒、蜜糖、番茄醬





MAINS



ROASTED CRISPY SUCKLING PIG
脆皮燒乳豬

OSSO BUCO ALLA MILANESE

238

紅酒燴牛仔膝

Braised veal shank with red wine sauce, polenta and gremolata
配紅酒汁及意大利香草檸檬醬、伴意式玉米粥

ROASTED CRISPY SUCKLING PIG



328

脆皮燒乳豬

With passion fruit whisky sauce, seasonal green and roasted potato
配熱情果威士忌汁、伴時令蔬菜及燒薯

GRILLED USDA RIB EYE

318

美國肉眼

With beef jus, garden salad and fries
配牛肉燒汁、伴田園沙律及薯條

ROASTED SALMON BOUILLABAISSE



218

海鮮湯烤三文魚

With mussels, zucchini noodles and seasonal vegetables in seafood broth
配青口、意大利青瓜絲、時令蔬菜、海鮮湯汁



OSSO BUCO ALLA MILANESE
紅酒燴牛仔膝



ROASTED SALMON BOUILLABAISSE
海鮮湯烤三文魚



Chef's Recommendation



Production Time Required



DESSERTS

CHOCOLATE BROWNIE PARFAIT 72
朱古力布朗尼芭菲

Chocolate brownie, vanilla ice cream, toffee foam, mixed berries
朱古力布朗尼、雲呢拿雪糕、拖肥泡沫、雜莓

COOKIES & CREAM CHEESECAKE 68
奶油曲奇芝士蛋糕

BLACK SESAME CHEESE CAKE 72
黑芝麻芝士蛋糕

VIRGIN PINA COLADA PANNA COTTA 68
椰林飄香意大利奶凍

Coconut panna cotta, pineapple coulis, air-dried pineapple
椰汁奶凍、菠蘿蓉、風乾菠蘿

SALTED CARAMEL APPLE TART A LA MODE 👑 🕒 72
海鹽焦糖酥皮蘋果撻



DESSERT



Vegetarian



Spicy



Chef's Recommendation



Production Time Required

