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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。

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。





STARTERS

## • NIBBLES •



### ANTIPASTO PLATTER

\$152

各式意大利風乾火腿、香腸、水牛芝士拼盤

Selection of aged prosciutto, speck, mortadella, salame and buffalo mozzarella



### HOMESTYLE MEATBALLS

★●

\$88

香辣番茄醬燜肉丸

Homestyle turkey meatballs braised in spicy tomato sauce



### WHITE WINE CLAMS ●

\$124

香蒜辣椒白酒煮大蜆

Fresh clams with chili and garlic in white wine broth

### WILD MUSHROOMS WITH HOTSPRING EGG ●

\$88

香蒜橄欖油炒野菌配溫泉蛋

Wild mushrooms sautéed with garlic and olive oil topped with hotspring egg

### CHICKEN LOLLIPOPS

\$88

棒棒雞翼配蜜糖燒烤醬

Lollipop wings with honey barbecue sauce

### TRUFFLE FRIES ●

\$78

黑松露芝士蛋黃醬薯條

Thick-cut fries with double cheese and truffle hollandaise

### NORWEGIAN SMOKED SALMON PLATTER

\$92

挪威煙三文魚

With red onions, capers and lemon

★ The Point Favourites

● Vegetarian

● Spicy



# • SOUP & SALAD •

## WILD MUSHROOM SOUP \$58

香濃野菌湯

## CARROT PUMPKIN SOUP \$58

甘茅南瓜湯

## LOBSTER BISQUE \$78

龍蝦湯



## SOFT SHELL CRAB SALAD \$138

軟殼蟹蜜糖芥末汁沙律

Soft shell crab, roasted peppers, poached egg, leafy greens, honey mustard dressing

軟殼蟹、烤甜椒、水波蛋、蜜糖芥末汁

## CAPRESE SALAD \$118

水牛芝士番茄沙律

Buffalo mozzarella, fresh tomatoes, basil, homemade pesto

水牛芝士、番茄、羅勒、意式香草汁

## ARUGULA & PEAR SALAD \$128

火箭菜梨子沙律

With gorgonzola, walnuts, truffle vinaigrette

火箭菜、梨子、歌弓蘇拉芝士、合桃、

黑松露醋汁沙律



## MISO PUMPKIN & KALE SALAD \$108

柚子味噌南瓜羽衣甘藍沙律

Roasted pumpkin, eggplant, quinoa, kale, 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 \$88

經典

## WITH SMOKED SALMON \$122

配煙三文魚

## WITH PROSCIUTTO \$122

意大利風乾火腿

★ The Point Favourites

● Vegetarian

● Spicy

# PIZZAS

Our Crossover Pizzas harness Hong Kong's diverse East x West culinary heritage to deliver delightfully unique flavors.

The Point 誠意將香港多元飲食文化配合高質食材，自家製出獨一無二的創意手工披薩和意粉，帶給客人日常美食驚喜體驗。





# • CROSSOVER PIZZAS •



## LOBSTER ★

11" \$308

原隻焗龍蝦披薩

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

原隻龍蝦、茴香頭、車厘茄、水牛芝士、香茅龍蝦汁



## SLOW COOKED DUCK BREAST ★

11" \$174

9" \$130

慢煮鴨胸藍芝士披薩

Slow cooked duck breast, gorgonzola, caramelized onions, walnuts, fried leeks

慢煮鴨胸、意大利藍芝士、焦糖洋蔥、合桃、炸大蔥



## MENTAIKO SOFT SHELL CRAB

11" \$178

明太子軟殼蟹披薩

Soft shell crab, prawns, sakura shrimps, mentaiko sauce

酥炸軟殼蟹、蝦肉、櫻花蝦、明太子醬

## THAI RED CURRY PORK NEW

11" \$168

9" \$126

泰式紅咖喱豬頸肉披薩

Sliced lemongrass pork collar, roasted peppers, eggplant, Thai red curry sauce

香茅豬頸肉、烤甜椒、茄子、泰式紅咖喱醬

## SICHUAN PEPPER CHICKEN 11" \$168

麻辣手撕雞披薩 ● 9" \$126

Hand-shredded chicken, roasted zucchini, zucchini noodles, cilantro, spicy Sichuan pepper sauce

手撕雞、烤意青瓜、意青瓜絲、茺茜、秘制四川麻辣醬

★ The Point Favourites

● Vegetarian

● Spicy

# • SPECIALTY PIZZAS •



**GREEN NEPTUNE** ★ 11" \$174  
9" \$130  
意大利香草醬海鮮披薩

Clams, anchovies, shrimps, calamari, buffalo mozzarella, lemon, parsley, pesto sauce  
蜆肉、醃安鱸魚、蝦肉、魷魚、水牛芝士、檸檬、番茜、意大利香草醬



**FOREST** ★ ● 11" \$154  
9" \$110  
森林披薩

Wild mushroom, sliced potato, roasted garlic, arugula, truffle cream sauce  
野菌、薯仔片、烤蒜頭、火箭菜、黑松露忌廉醬

**BBQ CHICKEN** NEW 11" \$158  
9" \$114  
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

**CARNIVORE** ● 11" \$158  
9" \$114  
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

**CAMPAGNOLA** NEW 11" \$162  
9" \$118  
農莊披薩

Italian sausage, leeks, fennel, ricotta, pumpkin sauce  
意大利香腸粒、大蔥、茴香頭、里哥特芝士、南瓜醬

**PESTO CHICKEN** 11" \$158  
9" \$114  
香草醬烤雞披薩

Grilled chicken, roasted garlic, eggplant, arugula, pesto sauce  
烤雞肉、烤蒜頭、烤茄子、火箭菜、意大利香草醬



## • SPECIALTY PIZZAS •



### MARGHERITA ●

水牛芝士披薩

11" \$148

9" \$104

Buffalo mozzarella, cherry tomatoes, basil, tomato sauce

水牛芝士、車厘茄、羅勒、番茄醬

### VEGETARIANA ● NEW

田園披薩

11" \$148

9" \$104

Roasted peppers, zucchini, cherry tomatoes, eggplant, caramelized onions, tomato sauce

烤甜椒、意青瓜、車厘茄、茄子、焦糖洋蔥、番茄醬

### CARBONARA

卡邦拿拉披薩

11" \$174

9" \$130

Prosciutto, sliced potato, buffalo mozzarella, parmesan, fresh egg, bechamel sauce

意大利風乾火腿、薯仔片、水牛芝士、巴馬臣芝士、鮮雞蛋、忌廉芝士醬



### POSH HAWAIIAN

意大利風乾火腿夏威夷披薩

11" \$174

9" \$130

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 ●

四色芝士披薩

11" \$150

9" \$114

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

### SMOKED SALMON ★

煙三文魚溫泉蛋披薩

11" \$178

9" \$134

Smoked salmon, salmon roe, hotspring egg, bechamel sauce

煙三文魚、三文魚籽、溫泉蛋、忌廉芝士醬

★ The Point Favourites

● Vegetarian

● Spicy





The image displays four distinct pasta and risotto dishes, each served on a white plate with a subtle, textured pattern. The plates are arranged in a circular pattern on a grey marble surface. The top-left plate features a risotto topped with sautéed mushrooms and herbs. The top-right plate shows a vibrant yellow risotto with diced vegetables and green onions. The bottom-left plate contains a risotto with a large lobster claw, green peas, and small cubes of meat. The bottom-right plate is a seafood risotto with clams, mussels, squid, and a piece of fish. The text 'PASTA & RISOTTO' is overlaid in blue on the left side of the image.

# PASTA & RISOTTO





# • MAC & CHEESE •



## LOBSTER ★ MAC & CHEESE

\$158

龍蝦芝士焗通粉

Lobster, chives, lobster sauce



## FOUR CHEESE ● MAC & CHEESE

\$138

四色芝士焗通粉

Ricotta, parmesan, gorgonzola, buffalo mozzarella



## MUSTARD CHICKEN & POTATO MAC & CHEESE

\$138

芥末烤雞薯蓉芝士焗通粉

Mustard grilled chicken, mashed potato,  
baby asparagus

★ The Point Favourites

● Vegetarian

● Spicy



# • PASTA •



## **PENNE WITH SAUSAGE AND SWEET PEPPERS** NEW **\$128**

意大利香腸粒烤甜椒番茄汁長通粉

With Italian sausage, roasted peppers, cherry tomatoes and tomato sauce

## **SPAGHETTI TRUFFLE CARBONARA** ★● **\$128**

鮮蘆筍野菌黑松露卡邦拿拉意粉

With mushroom, asparagus and truffle carbonara sauce

## **CONCHIGLIE WITH WAGYU BEEF RIBS** ★ **\$148**

紅酒燴和牛肋肉配蜆殼粉

With wagyu short ribs braised in red wine

## **SPAGHETTI WITH KING PRAWN** NEW **\$148**

香煎虎蝦牛油果意大利香草醬意粉

With pan-fried tiger prawn and avocado pesto sauce

## **LINGUINE ALFREDO CON POLLO** **\$128**

巴馬臣芝士白汁西蘭花雞肉扁意粉

With chicken, broccoli and creamy Alfredo sauce

## **MENTAIKO SOFT SHELL CRAB LINGUINE** **\$138**

明太子軟殼蟹櫻花蝦扁意粉

With crispy soft shell crab, sakura shrimps and mentaiko sauce

## **PENNE PUMPKIN PRIMAVERA** ● NEW **\$128**

南瓜鮮蘆筍蔬菜長通粉

With baby asparagus, seasonal greens and pumpkin sauce

## **CAPELLINI WITH SMOKED SALMON** **\$138**

煙三文魚蘆筍刁草忌廉汁天使麵

With smoked salmon, salmon roe, baby asparagus and dill cream sauce

## **LOBSTER LINGUINE** **\$268**

龍蝦車厘茄伏特加忌廉汁扁意粉

With sautéed lobster, cherry tomatoes and vodka tomato sauce

## **LINGUINE VONGOLE** ● **\$138**

香蒜辣椒白酒大蜆扁意粉

With fresh clams and chili, garlic and white wine broth



## • RISOTTO •



### LOBSTER RISOTTO

龍蝦香草意大利飯

Lobster, green peas, chorizo, clams, lobster sauce

\$158



### BLACK TRUFFLE & MUSHROOM RISOTTO ●

黑松露野菌意大利飯

Forest mushrooms, truffle sauce

\$138



### SQUID INK & SEAFOOD RISOTTO ★

墨魚汁海鮮意大利飯

Tiger prawn, clams, mussels, fish fillet, squid

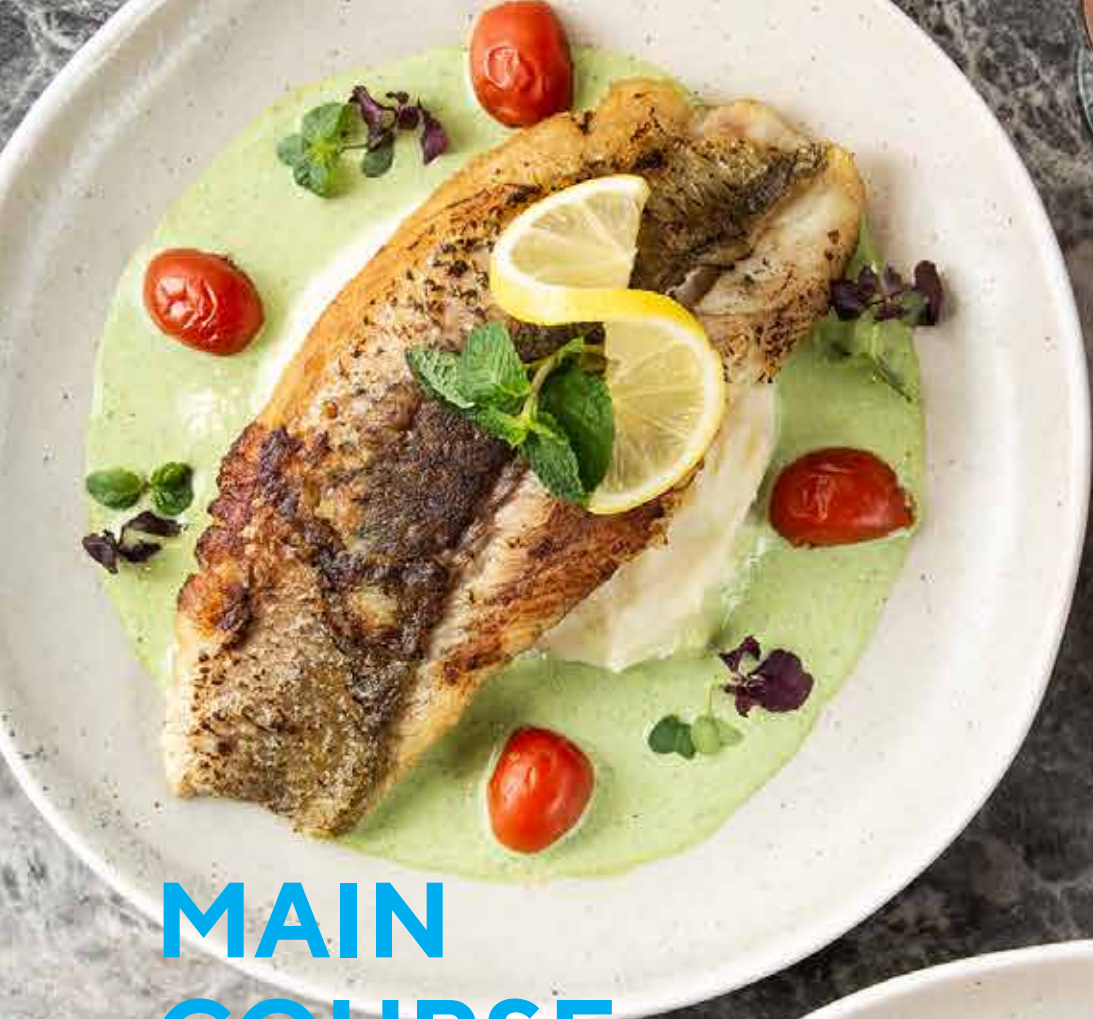
\$148

★ The Point Favourites

● Vegetarian

● Spicy





# MAIN COURSE





## • MAIN COURSE •



### SEAFOOD CIOPPINO WITH RICE

**\$218**

海鮮意大利脆米湯飯

Fresh clams, mussels, calamari, tiger prawn and fish fillet in rich seafood broth with Arborio and crispy rice



### PAN FRIED BARRAMUNDI

NEW

**\$188**

香煎鱈魚配番茄醬珍珠粉

With fregola puttanesca



### M5 AUSTRALIAN WAGYU RIBEYE ★

**\$368**

M5澳洲和牛肉眼牛扒

### LAMB RACK PROVENÇAL

**\$248**

法式香草烤羊架

Grilled with Dijon mustard, rosemary and garlic

### ROASTED SPRING CHICKEN

**HALF \$128  
WHOLE \$198**

迷迭香烤原隻春雞

With rosemary, garlic and pepper

★ The Point Favourites

● Vegetarian

● Spicy



# DESSERTS





## • DESSERTS •



### BROWNIE IN A PAN

\$68

朱古力布朗尼

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



### BANANA HEAVEN ★ PIZZA

\$78

香蕉天堂披薩

Banana, roasted 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



### NUTELLA ORANGE PIZZA

\$78

榛子朱古力香橙披薩

Nutella, sliced orange, crushed hazelnuts, vanilla ice cream

榛子朱古力醬、香橙、榛子碎、雲呢拿雪糕

### CINNAMON APPLE PIZZA

\$78

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

### PANNA COTTA

\$48

意大利奶凍

★ The Point Favourites

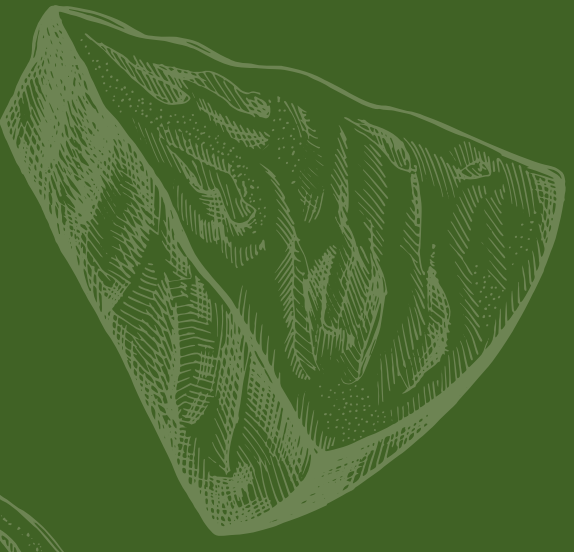
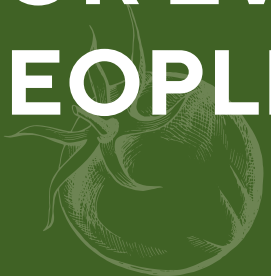
● Vegetarian

● Spicy





# GOURMET FOOD FOR EVERYDAY PEOPLE



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