



## **A STELLAR TASTE OF ITALY ON THE PEAK**

Fiamma showcases the culinary musings of Celebrity Chef Enrico Bartolini, capturing the essence of family dining the Italian way, with comforting and generous dishes that are ideal for sharing and are all freshly produced in-house.

Creating an ambience akin to inviting guests into the Chef's kitchen, Fiamma offers an enticing menu defined by Mediterranean seasonality, promising family-style Italian cuisine and a relaxing dining experience – indoors and al fresco.



# Antipasti

## 前菜

<b>INSALATA FIAMMA (V)</b>	98
Mixed leaves, cherry tomatoes, Grana Padano, red radish, olives, focaccia croutons and balsamic vinegar <b>車厘茄蔬菜沙律</b> 配櫻桃蘿蔔、橄欖及意大利黑醋	
<b>BURRATA, POMODORO E FAVE (V)</b>	158
Burrata cheese, cold tomato gazpacho, taggiasca olives and fresh fava beans <b>水牛芝士</b> 配番茄冷湯、橄欖及蠶豆	
<b>PROSCIUTTO E MELONE</b>	168
24 months Prosciutto, melon sphere, 25 YO balsamic vinegar and toasted almonds <b>24個月Prosciutto火腿</b> 配哈密瓜、意大利黑醋及香烤杏仁	
<b>VITELLO TONNATO</b>	168
Roasted veal, tonnata sauce, mixed greens, sun-dried tomatoes and capers <b>薄切牛仔肉</b> 配沙律及吞拿魚醬	
<b>POLPO</b>	188
Roasted Spanish octopus, chickpeas, sun-dried tomatoes, pickled celery <b>烤西班牙八爪魚</b> 配鷹嘴豆、日曬番茄乾及醃製西芹	
<b>TARTARE DI BUE PIEMONTESE</b>	198
Fassona beef tartare, buffalo ricotta, black truffle, egg yolk and crispy Tuscan kale <b>意大利皮埃蒙特牛肉他他</b> 配乳清芝士、黑松露、蛋黃及深綠甘藍	

# Zuppe

## 湯類

<b>MINISTRONE (V)</b>	98
Seasonal Italian vegetable broth, focaccia croutons and Parmigiano Reggiano <b>意大利雜菜湯</b>	
<b>ZUPPA DI PISELLI, MENTA E PECORINO (V)</b>	98
Green peas and mint soup with pecorino and organic extra virgin olive oil <b>薄荷綠碗豆湯</b> 配意大利羊奶芝士及有機初榨橄欖油	



# Pasta

## 意粉

<b>SPAGHETTI AL POMODORO SAN MARZANO E BASILICO</b>	148
Spaghetti “Mancini” with “San Marzano” tomato sauce and fresh basil 番茄羅勒意粉	
<b>PAPPARDELLE ALL’ANATRA</b>	198
Pappardelle with duck ragu 鴨肉醬闊條麵	
<b>TAGLIATELLE OSSOBUCO E ZAFFERANO</b>	198
Tagliatelle with braised beef ossobuco ragu, saffron and orange zest 燉牛膝肉寬扁麵	
<b>GNOCCHI AI FIORI DI ZUCCA</b>	178
Homemade potato gnocchi, zucchini flowers, Parmigiano fondue and crispy shallots 芝士櫛瓜花薯糰	
<b>RIGATONI ALL’AMATRICIANA</b>	198
Rigatoni “Mancini”, guanciale, Pecorino Romano, tomatoes and black pepper 松露野菌長通粉	
<b>LINGUINE ALL’ASTICE</b>	328
Linguine “Mancini”, Boston lobster, tomatoes & basil 番茄羅勒波士頓龍蝦扁意粉	

# Risotti

## 意大利燴飯

<b>RISOTTO AI CARCIOFI E TARTUFO ESTIVO</b>	208
“Acquerello” risotto, artichokes and summer truffle 松露雅枝竹意大利飯	
<b>RISOTTO AI FRUTTI DI MARE</b>	248
“Acquerello” risotto with Sicilian red prawn, octopus, mussels, scallops, lobster bisque, samphire & lemon 海鮮意大利飯 配西西里紅蝦、八爪魚、青口、帶子及法式龍蝦湯	



# Secondi

## 主 菜

<b>COTOLETTA ALLA MILANESE</b>	398
Veal chop milanese, baby gem salad and thyme mayonnaise 米蘭式炸小牛扒 配生菜沙律及百里香蛋黃醬	
<b>AGNELLO, CARCIOFI E MENTA</b>	278
Pan seared lamb chop, roasted artichokes and mint salsa verde 香煎羊扒 配燒烤雅枝竹及薄荷莎莎青醬	
<b>POLLO ALLA CACCIATORA</b>	238
Slow cooked and roasted chicken leg with traditional bell pepper Cacciatora 意式獵人燉雞	
<b>CAPELANTE, BROCCOLINI, CAROTA E PANCETTA</b>	288
Seared Hokkaido scallops, broccolini, carrot and orange purée, pancetta crumble 香煎北海道帶子 配西蘭花苗及甘筍香橙蓉	
<b>PANCIA DI MAIALE</b>	218
Roasted pork belly, “Aglione olio” spinach, fingerling potatoes and fennel pollen 香烤豬腩肉 配菠菜、薯仔及茴香粉攪	
<b>CONTROFILETTO DI BLACK ANGUS</b>	448
Black Angus striploin, morels mushrooms, asparagus, herbed mashed potatoes 黑安格斯西冷 配羊肚菌、蘆筍及薯蓉	

# Side Dishes

## 配 菜

<b>ITALIAN FRIES</b>	78
薯條	
<b>MASHED POTATO AND PROVOLA</b>	
意式芝士薯蓉	
<b>ROCKET AND CHERRY TOMATO SALAD</b>	
火箭菜車厘茄沙律	
<b>ROASTED PORTOBELLO MUSHROOMS (VEGAN)</b>	
烤大啡菇	



# Pizza

## 意大利薄餅

<b>MARINARA</b>	138
Tomato sauce, sliced garlic, anchovies and fresh oregano 香蒜番茄銀柳魚薄餅	
<b>MARGHERITA (V)</b>	158
Tomato sauce, fior di latte mozzarella, basil and extra virgin olive oil 番茄羅勒水牛芝士薄餅	
<b>QUATTRO FORMAGGI (V)</b>	198
Fior di latte mozzarella, Gorgonzola, Parmigiano Reggiano and smoked Scamorza 四式芝士薄餅	
<b>PISTACCHIO E MORTADELLA</b>	178
Fior di latte mozzarella, provola, pistachio and mortadella 燈籠椒開心果芝士薄餅	
<b>DIAVOLA</b>	188
Tomato sauce, fior di latte mozzarella and spicy “Spianata Romana” salami 辣莎樂美腸番茄水牛芝士薄餅	
<b>PROSCIUTTO E BUFALA</b>	208
Tomato sauce, buffalo mozzarella, rocket, Parmigiano Reggiano and 18-month aged parma ham 18個月巴馬火腿薄餅	
<b>BURRATA E ‘NDUJA</b>	208
Tomato sauce, spicy pork ‘Nduja, fior di latte mozzarella and fresh burrata cheese 辣豬肉腸番茄水牛芝士薄餅	
<b>FIORI DI ZUCCA, SCAMORZA E TARTUFO (V)</b>	258
Fior di latte mozzarella, zucchini flowers, scamorza and summer truffle 芝士櫛瓜花松露薄餅	



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甜品

<b>BANANA E LAMPONE</b> Banana flan, raspberry granita, yoghurt Chantilly and balsamic caramel sauce <b>香蕉奶凍</b> 配覆盆子沙冰、乳酪及焦糖醬	88
<b>TIRAMISÚ</b> Savoiardi biscuits, mascarpone cream and arabica espresso <b>提拉米蘇</b>	88
<b>BABÀ AL RUM E CIOCCOLATO</b> Chocolate baba, praline ganache, rum ice cream, dulce de leche cloud and kumquat compote <b>朱古力蛋糕</b> 配砵酒雪糕、焦糖牛奶泡沫及柑橘果乾	98
<b>CREMA BRUCIATA, PESCA E VERBENA</b> Verbena crème brûlée, peach ganache, peach sphere and strawberry meringue <b>焦糖燉蛋</b> 配蜜桃及士多啤梨蛋白脆餅	98
<b>GELATI E SORBETTI</b> Lemon, melon or mandarin sorbet Homemade Ice cream — chocolate / vanilla / pistachio <b>雪糕及雪葩</b> <b>雪葩</b> 檸檬 / 蜜瓜 / 橘子雪葩 <b>雪糕</b> 朱古力 / 香草 / 開心果雪糕	68