



## 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

**INSALATA FIAMMA (VEGAN)** 108  
Mixed leaves, cherry tomatoes, Grana Padano, red radish, olives,  
focaccia croutons and balsamic vinaigrette  
車厘茄蔬菜沙律 配櫻桃蘿蔔、橄欖及意大利黑醋

**BURRATA, CIME DI RAPA, POMODORI SECCHI E OLIVE (V)** 188  
Burrata, sautéed broccoli rabe, sundried tomatoes, Taggiasca olives  
and focaccia crumble  
水牛芝士 配球花甘藍、日曬番茄乾、橄欖及麵包碎

**BRUSCHETTA GRATINATA AL TARTUFO** 168  
Baked bruschetta with provola and black truffle  
松露芝士意大利烤麵包

**ZUPPA DI FUNGHI (V)** 108  
Wild mushroom soup  
野菌濃湯

❖ ❖ ❖ *Pasta* ❖ ❖ ❖  
意 粉

**SPAGHETTI AL POMODORO E BASILICO (VEGAN)** 158  
Spaghetti “Mancini”, “San Marzano” tomato sauce and fresh basil  
番茄羅勒意粉

**TAGLIATELLE CACIO E PEPE** 158  
Fresh tagliatelle and cacio e pepe sauce  
黑胡椒芝士闊條麵

**GNOCCHI TARTUFO E SPUGNOLE** 188  
Fresh gnocchi, butter, sage, morels mushrooms and black truffle  
黑松露羊肚菌薯糰

**LINGUINE, AGLIO, OLIO E PEPERONCINO (VEGAN)** 148  
Linguine “Mancini”, olive oil, garlic, chili and breadcrumbs  
香蒜辣椒橄欖油扁意粉

**RISOTTO SEDANO RAPA E TARTUFO NERO** 198  
“Acquerello” risotto, Parmigiano Reggiano, celeriac and black truffle  
根芹黑松露芝士燴飯

❖ ❖ ❖ *Secondi* ❖ ❖ ❖

主 菜

**FUNGHI ARROSTO E POLENTA** 258

Creamy polenta and wild mushrooms ragù  
意大利雜菌粒 配粟米蓉

**PATATA ALLE ERBE E LATTUGA** 228

Braised baby gem lettuce, herbed mashed potatoes  
and salsa verde  
嫩迷你羅馬生菜香草薯蓉及莎莎醬

❖ ❖ ❖ *Side Dishes* ❖ ❖ ❖

配 菜

**ITALIAN FRIES** 88

薯條

**MASHED POTATO AND PROVOLA**

意式芝士薯蓉

**ROASTED PORTOBELLO MUSHROOMS (VEGAN)**

烤大啡菇

# Pizza

## 意大利薄餅

### **POMODORINI** 148

Cherry tomatoes, garlic, Pecorino Romano and tomato sauce  
香蒜番車厘番茄薄餅

### **MARGHERITA** 168

“Fior di latte” mozzarella, tomato sauce, basil and extra virgin olive oil  
番茄羅勒水牛芝士薄餅

### **QUATTRO FORMAGGI** 208

“Fior di latte” mozzarella, gorgonzola, Parmigiano Reggiano  
and smoked scamorza  
四式芝士薄餅

### **BURRATA** 228

Fresh burrata, bell peppers, “fior di latte” mozzarella and tomato sauce  
水牛芝士燈籠椒薄餅

### **RADICCHIO, GORGONZOLA E NOCI** 188

Red radicchio leaves, gorgonzola, “fior di latte” mozzarella,  
20 YO balsamic vinegar and walnuts  
紅菊苣藍芝士薄餅

❖ ❖ ❖ *Dolci* ❖ ❖ ❖

甜品

**PANNA COTTA ALLE NOCCIOLE** 88

Madagascan vanilla panna cotta, orange sauce and hazelnut praline  
馬達加斯加雲尼拿奶凍 配香橙汁及榛子脆糖

**TIRAMISÙ** 88

Savoirdi biscuits, mascarpone cream and Arabica espresso  
提拉米蘇

**CANNOLI** 98

Traditional Sicilian cannoli, ricotta, chocolate and pistachio  
傳統西西里芝士卷 配里考塔芝士、朱古力及開心果

**SBRISOLONA E RICOTTA** 88

Sbrisolona cake crumble, pear compote and cinnamon ricotta  
意大利杏仁酥蛋糕 配梨子蜜餞及肉桂芝士

**GELATI E SORBETTI** 68

Homemade ice cream — chocolate, vanilla, pistachio

Sorbet — lemon, mandarin

雪糕及雪葩

雪糕 — 朱古力 / 雲尼拿 / 開心果

雪葩 — 檸檬 / 橘子