



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 108

Mixed leaves, cherry tomatoes, 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

POMODORINI INFORNATI, BROCCOLINI E PARMIGIANO 148

Baked cherry tomatoes, Parmigiano fondue, broccolini and 25 yo balsamic vinegar

烤車厘番茄、帕瑪森芝士火鍋、西蘭花苗及意大利黑醋

BURRATA, BROCCOLINI, OLIVE E POMODORI SECCHI 178

Burrata cheese, broccolini, Taggiasca olives and sundried tomatoes

水牛芝士 配西蘭花、蠶豆及日曬番茄乾

ZUPPA DI FUNGHI (VEGAN) 108

Wild mushrooms and barley soup

野生菌菇大麥湯

❖ ❖ ❖ *Pasta* ❖ ❖ ❖

意粉

SPAGHETTI AL POMODORO 158
SAN MARZANO E BASILICO (VEGAN)

Spaghetti “Mancini”, “San Marzano” tomato sauce and fresh basil
番茄羅勒意粉

RIGATONI PEPERONI, BURRATA E MANDORLE 178

Rigatoni “Mancini”, bell pepper cacciatora, burrata cream and almond crumble

獵人燴燈籠椒水牛忌廉長通粉

GNOCCHI AI FUNGHI PORCINI E TARTUFO NERO 218

Fresh gnocchi, Porcini mushrooms and Italian black truffle
牛肝菌菇黑松露薯糰

PENNE FUNGHI E TARTUFO NERO 208

Penne, wild mushrooms and Italian black truffle
野生菌菇黑松露通心粉

RISOTTO, LIMONE, PISTACCHIO 198

“Acquerello” risotto, Parmigiano Reggiano, lemon zests and roasted pistachio

意大利燴飯 配帕瑪森芝士、檸檬皮及香烤開心果

❖ ❖ ❖ *Secondi* ❖ ❖ ❖

主 菜

ROMANESCO, PARMIGIANO, OLIVE E NOCCIOLE 220

Roasted Romanesco broccolini, Parmigiano Reggiano sauce,
Taggiasca olive and hazelnuts

烤寶塔花菜 配帕瑪琳芝士醬、蠶豆及榛子

CARCIOFI ARROSTO, PATATA, PANE CARASAU 220

Roasted artichokes, salsa verde, soft potato and crispy carasau bread

烤雅枝竹 配意大利青醬、軟薯仔及意大利薄片麵包

❖ ❖ ❖ *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

AGLIO E PEPERONCINO (VEGAN) 148

Tomato sauce, sliced garlic, fresh chilli and oregano

香蒜蕃茄醬薄餅

MARGHERITA 168

Tomato sauce, “fior di latte” mozzarella, basil and extra virgin olive oil

番茄羅勒水牛芝士薄餅

QUATTRO FORMAGGI 208

“Fior di latte” mozzarella, gorgonzola, Pecorino toscano and smoked scamorza

四式芝士薄餅

PISTACCHIO E PEPERONI 178

Pistachio, bell pepper, provola and “fior di latte” mozzarella

開心果燈籠椒薄餅

PORCINI, PATATE, TARTUFO 278

Porcini mushrooms, roasted potatoes, black truffle and “fior di latte” mozzarella

芝士牛肝菌黑松露薄餅

❀ ❀ ❀ *Dolci* ❀ ❀ ❀

甜 品

PANNA COTTA AL MIELE DI “MILLEFIORI” E ZENZERO 98

Ginger panna cotta, “Millefiori” honey buttercream and candied ginger
姜奶凍 配「Millefiori」蜜糖奶油及冰糖姜

TIRAMISÙ 88

Savoiardi biscuits, mascarpone cream and arabica espresso
提拉米蘇

OPERA LAMPONE E PISTACCHIO 108

Pistachio dacquoise sponge, raspberry ganache
and pistachio buttercream
開心果達克瓦茲海綿 配紅桑子朱古力醬及開心果奶油

GELATI E SORBETTI 68

Sorbet — lemon / mandarin
Homemade Ice cream — chocolate / vanilla / pistachio
雪糕及雪葩
雪葩 檸檬 / 橘子雪葩
雪糕 朱古力 / 香草 / 開心果雪糕