Saizeriya
RISTORANTE E CAFFÈ

2022 New Delicacies

Grand menu

SALAD | SOUP | APPETIZER | PIZZA | PASTA | GRILL BAKED & RISOTTO
DESSERT | WINE | BEER | DRINK BAR

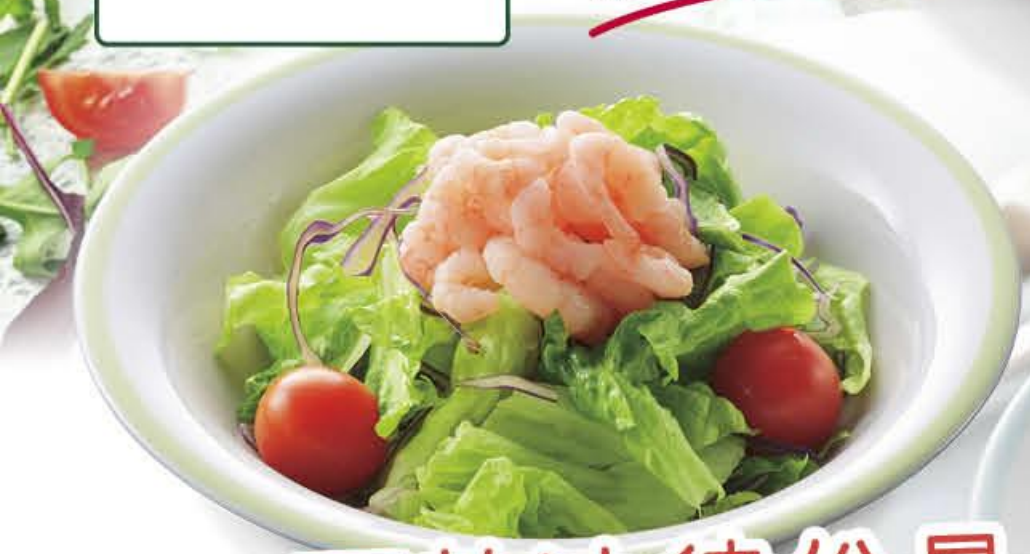
分店地址

Salad 沙律

Selected fresh vegetables and delicious ingredients
嚴選新鮮蔬菜及美味配料

NISSIN 日清食品
Fresh Salad 新鮮沙律菜
フレッシュサラダ
香港工場で作った
By Our Hong Kong Factory

使用日清 新鮮沙律菜



NEW
BLACK PEPPER 黑胡椒
TAKE OUT
※此沙律不設 S 份量

Chicken Salad with a Soft-boiled Egg
溫泉蛋雞肉沙律 L $35
Grated cheese and soft-boiled egg lift the flavor and richness of chicken salad
配以芝士粉和溫泉蛋，雞肉口感更香濃順滑

兩款沙律份量 新登場!!

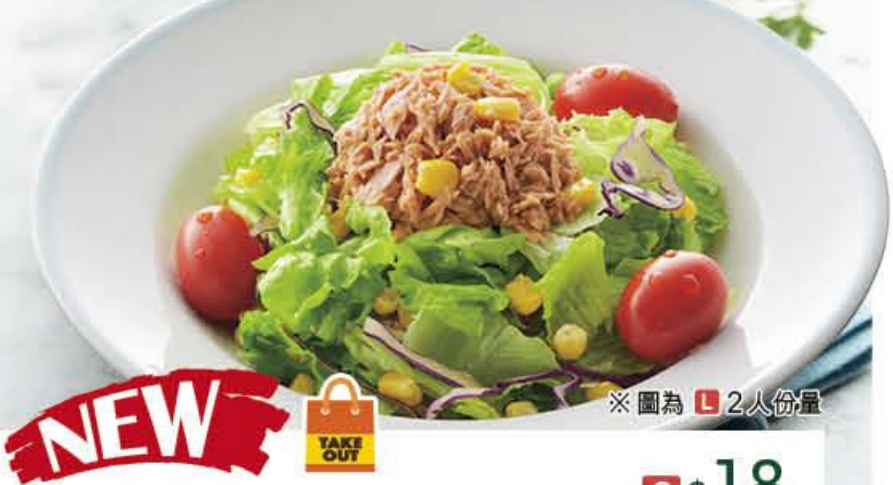
S 1人份量 L 2人份量

TAKE OUT
人氣 No. 1

Northern Shrimp Salad
甜蝦沙律 S $20 L $35
No.1 all time favourite salad
長期人氣No. 1沙律

薩莉亞沙律醬 SPECIAL DRESSING

所有沙律均淋上薩莉亞特色沙律醬，需要分開提供的顧客，請於點菜時向店員提出。
All salads are sprinkled with Saizeriya's special salad dressing. For customers who like the dressing served separately, please inform attendants when ordering.



NEW
TAKE OUT
※圖為 L 2人份量

Tuna and Corn Salad
吞拿魚粟米沙律 S $18 L $32
Tuna contains protein and Omega-3, mixed with sweet corn, a healthy choice.
吞拿魚含豐富蛋白質及奧米加 3，配搭香甜粟米，健康之選

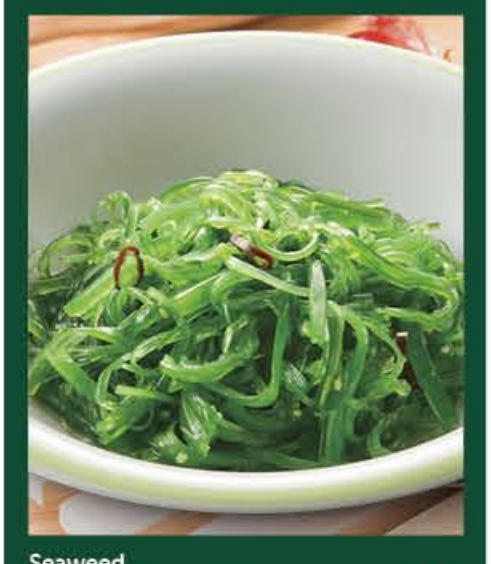
Buffalo Mozzarella Cheese with Tomato
水牛芝士伴蕃茄 $20
Traditional Italian Appetizer
傳統意大利前菜

TAKE OUT
※圖為 L 2人份量

Seaweed Salad
海草細切沙律 S $16 L $28
Fresh vegetables with seaweed. Refreshing!
新鮮蔬菜配以營養海草，口味清新

TAKE OUT
※圖為 L 2人份量

Pineapple Mixed Vegetables Salad
菠蘿什錦蔬菜沙律 S $16 L $28
Salad in tropical style
熱帶風味沙律



Seaweed
中華海草 $10
A simple, healthy appetizer
營養豐富，健康美味

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Soup 濃湯

Italian traditional bisque
意大利的傳統濃湯

Creamy Mushroom Soup
蘑菇忌廉湯 $13
Creamy soup made with chopped fresh white mushrooms.
新鮮白蘑菇切碎配搭濃滑忌廉，經典餐湯之選

Minestrone Vegetable Soup
意大利菜湯 $13
A taste of countryside tomato and vegetable stew
豐富蔬菜熬製，田舍風味的蕃茄雜菜湯

Cream Corn Soup
粟米忌廉湯 $13
Finely ground golden corn with sweet-smelling milk
金黃粟米配上香滑鮮奶精磨而成

Seafood Chowder
周打海鮮湯 $13
Chowder soup with various kinds of seafood, Saizeriya's best-seller
薩莉亞最熱賣，充滿多種海鮮的周打湯

DRINK BAR 飲品吧

Drink Bar Set
飲品吧餐 $13/person 位

Drink Bar for Kids (at age 3 to 12)
小童飲品吧餐 (3-12歲的顧客) $8/person 位

Free for children under the age of three.
＊未滿3歲之小童免費＊

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Appetizer 前菜

Appetizers that's savory and inviting
大家喜愛的開胃小食

UPGRADE 升級 歐洲直送

+$12 配搭蒜香法包 更滋味!

Escargots with Herbs and Butter
香草牛油焗田螺 $30

The finest escargots imported from Europe baked with classic herb butter
嚴選珍貴歐洲田螺，配以優質香草牛油

意大利雲吞 RAVIOLI

是意大利的傳統麵食，形狀以方形或圓形為主。雲吞的麵皮主要以麵粉和雞蛋製成，因此顏色呈金黃色。

Ravioli, a type of pasta, is a traditional dish in Italian cuisine, that mainly square or circle. The pasta is made with wheat flour and eggs, giving the golden colour.

小心燙口!

NEW

TAKE OUT

Four Cheese Ravioli
香焗芝士意大利雲吞 $30

Ravioli with four cheese filling baked in tomato sauce and white sauce and cheese, simple and tasty
薩莉亞挑選了廣受歡迎的四重芝士餡雲吞，再加上番茄汁和白汁一同焗製，簡單而惹味

小心燙口!

TAKE OUT

Grilled Potato with Cheese (Frico)
芝士薯蓉 $28

Made of concentrated fresh milk with rich Parmesan cheese melted in velvety mashed potato
使用濃縮的鮮奶製成，配上濃厚的芝士溶化在口感軟滑的薯蓉，滋味無窮

TAKE OUT

Grilled Potato with Cheese (Frico) and Anchovy
鯷魚芝士薯蓉 $30

Savory anchovy on top of cheesy mashed potato (Frico), giving a fabulous and umami taste, standing out from the tradition!
芝士薯蓉配搭味道鹹香的鯷魚，傳統中增添新意，瞬間提升鮮味!

小心燙口!

芝士薯蓉 FRICO 弗留利

Frico是意大利東北部弗留利的傳統菜式並有多種烹調方法、在薩莉亞我們以鮮奶、芝士和薯蓉的組合為您呈上意式獨特風味。

A traditional dish with different kind of recipes of Friuli, a region in Northeast Italy. In Saizeriya we present it by fresh milk, cheese and mashed potato with a distinctive Itailan taste.

TAKE OUT

Popcorn Shrimp
脆脆蝦 增量升級 $30

Crispy and tasty
外皮香脆，蝦肉爽口，令人停不了口

TAKE OUT

Grilled Squid with Garlic Sauce
蒜汁燒魷魚 $30

Best served with homemade garlic sauce
配上自家製蒜汁，帶出魷魚鮮味

WINE 餐酒

紅 葡萄酒

CLITERNIA VINOROSSO
Red Wine
$82 750ml 支裝 Bottle

白 葡萄酒

CLITERNIA VINOBLANCO
White Wine
$82 750ml 支裝 Bottle

粉紅帶泡 葡萄酒

LAMBRUSCO ROSATO DOLCE
Sparkling Rosé Wine
$82 750ml 支裝 Bottle

BEER 啤酒

KRONENBOURG 1664
Beer 330ml
$20 支裝 Bottle

APPLE CIDER 蘋果酒

SOMERSBY
APPLE CIDER
330ml
$16 支裝 Bottle

禁止18歲以下人士飲酒
NO LIQUOR FOR PERSON UNDER AGED 18

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Grilled Chicken (4 pcs.)
原味雞翼 (4隻)
人氣 No. 1
$20
Baked chicken wings are finger licking good, juicy and tasty
肉汁豐富的烤焗雞翼，香口美味

Grilled Chicken (8 pcs.)
原味雞翼 (8隻)
$38

NEW

Appetizer platter
前菜小食拼盤
$34
A combination of popular side dishes, perfect choice for gatherings
集合多款經典小食，聚餐的最佳選擇

採用意大利進口煙肉

Cheese and Bacon Potatoes
芝士焗薯粒
$20
Baked potato and bacon with Saizeriya's white sauce
新鮮焗製薯粒配以香濃白汁及煙肉

採用意大利進口煙肉

Sauteed Spinach with Bacon
意式菠菜伴煙肉
$20
Homemade style, feeling sweet
家常菜式，親切美味

Sauteed Garlic Broccoli with Mushrooms
香蒜辣汁野菌西蘭花
$20
Healthy side dish goes well with all main dishes
可配搭任何主菜，惹味健康

Black Pepper Steamed Clam on Iron Plate
黑椒蜆肉鐵板煮
$20
Oven clam appetizer, taste good
散發著新鮮蜆肉味道

Golden Crispy Chicken
脆焗香味雞球
$20
Whole chunks of health and low-fat chicken
鮮嫩雞肉，甘香鬆脆

Grilled Spicy Sausages
香辣腸
$20
Spicy taste stimulating your appetite
香辣腸配薯仔，最佳小食

Gourmet Sausages
歐陸風烤焗香腸
$20
Tasty sausages with baked potato
香腸配薯仔，最佳小食

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Pizza

薄餅

Authentic Italian pizza
地道意大利風味薄餅

8"

Pizza "MARGHERITA"
水牛芝士薄餅 $30
Irresistible double cheese combination
雙重芝士，香味濃厚，喜愛芝士朋友不容錯過

水牛芝士
BUFFALO CHEESE

薩莉亞的水牛芝士(Mozzarella di Bufala)直接由意大利南部盧帕拉(Lupara)入口。顧名思義，水牛芝士必須使用水牛奶製作，屬於比較獨特的芝士。因為水牛奶比牛奶成分更豐富，所以水牛芝士奶味濃郁，口感柔軟，風味淡甜，加熱後比其他芝士更能拉絲。

Saizeriya's mozzarella is directly imported from Southern Italy-Lupara. It is 100% made from the milk of water buffalo. Buffalo milk is thick and creamy, and buffalo cheese is appreciated for its versatility, elastic texture and unique flavor.

配搭溫泉蛋 口感更豐富！

Soft-boiled egg (Cold)
溫泉蛋 $6

Pizza with Bacon & Pineapple
煙肉菠蘿薄餅 $30
Perfect combination of bacon and pineapple
煙肉和菠蘿的完美組合

Cottage Pizza
農舍薄餅 $30
Wild mushrooms with specially-made sauce, a healthy new choice
野菌及特製醬汁，健康新配搭

Salami Pizza
莎樂美腸薄餅 $36
Crispy and delicious
香脆的莎樂美腸，烤焗後更見惹味

Pizza with Chicken and Black Pepper Sauce
黑椒汁雞肉薄餅 $36
A must try for meat lovers
雞肉配上黑椒汁，辛辣刺激

Pizza with Anchovy and Squid
鯷魚魷魚薄餅 $36
Anchovy and squid doubles the umami taste
鯷魚和魷魚帶來雙重鮮味

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採用白汁作為薄餅底醬的新款式

Pizza with Sweet Corn and White Sauce
白汁黃金粟米薄餅 $30
Sweet corn doused in cheese to go with white sauce is refreshing in summer
香甜粟米薄餅配上白汁，夏日至尊

白汁 SALSA BALSAMELLA

薩莉亞的白汁均由自家澳洲工場製造，主要用上牛奶和牛油製成，保證品質優良穩定。口感順滑，味道細緻。

Saizeriya produces Salsa Balsamella at Australia self-own factory with guaranteed high quality and safety. Salsa Balsamella which is made of milk and butter, comes with smoothy and milky taste.

配搭溫泉蛋 口感更豐富!

Soft-boiled egg (Cold)
溫泉蛋 $6

Pizza with Seafood and White Sauce
白汁海鮮薄餅 $36
Tasty seafood goes well with rich white sauce
美味海鮮配上濃厚白汁

Pizza with Bacon, Potatoes and White Sauce
白汁煙肉薯仔薄餅 $36
Baked potato paired with savory bacon
外脆內軟的薯粒搭配香口的煙肉，口感豐富

WINE 餐酒

紅 葡萄酒
CLITERNIA VINOROSSO
Red Wine
$82 750ml 支裝 Bottle

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Pasta

意大利粉

Selected pasta directly imported from Italy
精選意大利入口優質意粉

人氣 BEST 3 意粉

TAKE OUT

Spaghetti with "TARAKO" Sauce
明太子海鮮意大利粉 $38
Squid and Shrimp with "TARAKO" sauce
明太子配以魷魚及蝦仁的意大利粉，鮮味十足

採用意大利進口煙肉

BLACK PEPPER 黑胡椒 TAKE OUT

Spaghetti "CARBONARA"
溫泉蛋卡邦拿那意大利粉 $38
Bacon and cream sauce with a soft-boiled egg on top
溫泉蛋配上煙肉及淡忌廉，人氣意大利粉

TAKE OUT

Spaghetti with Black Truffle Sauce
黑松露野菌忌廉意大利粉 $38
Delicate black truffle sauce from Italy with the most amazing aroma and taste
選用意大利高質黑松露醬配野菌，味道獨特香濃

星級精選

甜蝦以微凍狀態呈上，以保持鮮味和口感

NEW TAKE OUT

Spaghetti Bolognese with Meatballs & Mushroom
肉丸野菌肉醬意大利粉 $42
Succulent meatballs & mushroom added in spaghetti with rich meat sauce.
美味的牛肉丸及野菌加入惹味濃郁的肉醬意粉

NEW TAKE OUT

Spaghetti with "TARAKO" Sauce and Northern Shrimp
明太子甜蝦海鮮意大利粉 $46
Northern shrimp brings sweet and delicate taste with "TARAKO" sauce
明太子意大利粉加入鮮甜甜蝦，帶來嶄然一新的味道

NEW OLIVE OIL TAKE OUT

Spaghetti "NERO DI SEPPIA" with Northern Shrimp
墨魚汁甜蝦意大利粉 $42
The umami taste of northern shrimp well matched with cuttlefish ink sauce
墨魚汁配搭甜蝦，增添多重鮮味

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Rigatoni 粗管麵

Rich sauce with selected rigatoni directly imported from Italy
濃郁醬汁配上精選意大利入口優質粗管麵

Mushroom Cream Rigatoni
野菌忌廉粗管麵 $30
Mushroom with Saizeriya white sauce
野菌與薩莉亞特製白汁烹調，並撒上香濃芝士粉

"ARRABBIATA" Bacon Rigatoni
香辣蕃茄煙肉粗管麵 $30
Taste of Rome. Anchovies added brings out a more detectable umami taste!
源自羅馬的菜式。加入煙肉及鯷魚，香辣惹味

Creamy Spaghetti with Broccoli and Chicken
忌廉西蘭花雞肉意大利粉 $34
Nutritious ingredients in flavorful and milky cream sauce
配搭西蘭花和雞肉，營養豐富，同時帶有淡淡忌廉香氣

Spaghetti "NERO DI SEPPIA"
墨魚汁意大利粉 $34
Cuttlefish ring with cuttlefish ink sauce
墨魚醬配以魷魚圈

Spaghetti "VONGOLE"
邦哥尼意大利粉 $34
Spaghetti with clams in Saizeriya's specialty tomato sauce
蜆肉配上薩莉亞特製蕃茄醬，與別不同

Spaghetti Bolognese
肉醬意大利粉 $30
Italian classic dish, highlight the taste of beef from Saizeriya meat sauce
意大利粉的經典口味，自家製的肉醬突顯出牛肉的鮮味

Spaghetti "PEPERONCINO" with Spinach
菠菜煙肉香蒜辣汁意大利粉 $30
Bacon and spinach with peperoncino sauce
煙肉配以菠菜和香蒜辣汁

Soft-boiled egg (Cold)
溫泉蛋 $6

Tomato Tuna Spaghetti
蕃茄吞拿魚意大利粉 $30
Flavorful tuna perfectly matched with appetizing tomato sauce
酸甜的蕃茄醬汁加上香濃的吞拿魚，十分開胃

Spaghetti with Tomato & Bacon
蕃茄煙肉意大利粉 $30
Fresh and sweet tomato sauce with tasty bacon
鮮甜蕃茄醬汁配上特色煙肉

Garlic Baguette
蒜香法包 $12

Cheese Baguette
芝士法包 $14

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Baked & Risotto

烤焗類

New delicacies, rich in foreign flavor
洋溢意國情懷美食新滋味

TAKE OUT

人氣 No. 1

Meat Doria
肉醬多利亞 $30
Saizeriya doria with meat sauce and white sauce
自家製薩莉亞肉醬白汁焗飯

星級口感

TAKE OUT

Meat Doria with a Soft-boiled Egg
溫泉蛋肉醬多利亞 $35
Our popular meat doria with a soft-boiled egg on top
薩莉亞人氣肉醬多利亞配溫泉蛋，口感豐富，完美配搭

白汁 SALSA BALSAMELLA

薩莉亞的白汁均由自家澳洲工場製造，主要用上牛奶和牛油製成，保證品質優良穩定。口感順滑，味道細緻。

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BLACK PEPPER 黑胡椒

TAKE OUT

Baked Chicken and Spinach with White Sauce
香焗白汁雞肉菠菜 $25
Baked chicken and spinach with Saizeriya white sauce
香滑菠菜配以雞肉

BLACK PEPPER 黑胡椒

TAKE OUT

Chicken Doria
雞肉多利亞 $30
Saizeriya Doria with baked chicken and white sauce
香嫩雞肉白汁焗飯

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Rigatoni with Chicken
雞肉粗管麵 $30
Baked tube shaped pasta with chicken, Saizeriya white sauce and cheese
焗粗管麵配上香嫩雞肉拼合薩莉亞白汁及芝士

Rigatoni with Shrimp
甜蝦粗管麵 $30
Baked tube shaped pasta with shrimp, Saizeriya white sauce and cheese
焗甜蝦拼合薩莉亞白汁及芝士粗管麵

Mushrooms & Cream Risotto
野菌忌廉意大利飯 $30
Healthy turmeric rice with mushroom and cream sauce
健康黃薑飯配以野菌忌廉汁

Risotto "NERO DI SEPPIA"
墨魚汁意大利飯 $30
Cuttlefish ring with cuttlefish ink sauce
墨魚醬配以魷魚圈

DRINK BAR 飲品吧

Drink Bar Set
飲品吧餐 $13/person 位

Drink Bar for Kids (at age 3 to 12)
小童飲品吧餐 (3-12歲的顧客) $8/person 位

Free for children under the age of three.
＊未滿3歲之小童免費＊

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Grill 扒類

Finely selected ingredients to bring you a new taste of meat cuisine
各種精選配搭，肉類料理新口味

Australian Rump Steak with Demi-glace Sauce
澳洲牛冧肉扒配多蜜醬 200g $69

牛冧肉 RUMP STEAK

牛冧肉扒是牛肉風味最濃厚的部位之一，脂肪含量較少，肉質結實富有彈性。配上濃醇甘甜的多蜜醬，更能帶出原始牛肉的鮮味。

Rump steak has a low proportion of fat, thus it is tender but firm with the richest beef flavor. Demi-glace sauce, which is slightly sweet and rich in taste, helps bring out the natural flavor of the steak.

請選擇以下一款醬汁
Pepper sauce 黑椒汁
Garlic sauce 蒜蓉汁

Rib Eye Steak
肉眼牛扒 200g $79
Premium rib eye steak offers excellent tenderness and flavor
軟滑並充滿肉汁的精選肉眼牛扒

Grilled Lamb Rack (3 pcs.)
羊鞍焗爐燒(3件) $79
Served with mediterranean spice
焗羊鞍配以地中海風味調味料

Grilled Mackerel
香煎焗鯖魚 $34
Mackerel is of Norwegian origin, served on a sizzling iron plate, hot and delicious
挪威產鯖魚，以鐵板烹調，香口美味

Fish Fillet with Cheesy White Sauce
白汁芝士焗魚扒 $34
Fish fillet with creamy white sauce, cheese and parsley
嫩滑魚扒配以芝士香草醬白汁，香濃而不膩

BAGUETTE 即焗法包

TAKE OUT Garlic Baguette 蒜香法包 $12

TAKE OUT Cheese Baguette 芝士法包 $14

RICE 白飯

TAKE OUT Rice 白飯 $8

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Hamburg with Vegetable Salsa
意式洋葱蒜蓉漢堡 $34
Saizeriya hamburg with Italian salsa with garlic sauce
自家製漢堡配上意式洋葱雜菜和蒜蓉汁

Black Pepper Sauce Hamburg
黑椒汁漢堡 $34
A simple way to taste hamburg with the original gravy
漢堡的簡單食法，能品嚐到原始的肉汁鮮味

Hamburg with Rich Cheese
濃厚芝士漢堡 $34
Juicy hamburg with rich cheese, double the deliciousness
豐富的漢堡肉汁配搭濃厚芝士，雙重濃郁滋味

Grilled Chicken with Vegetable Salsa
意式洋葱蒜蓉燒雞 $34
Perfect combination of chicken and salsa in Italian local flavor
雞肉與特製洋葱蒜蓉雜菜的完美組合

Black Pepper Sauce Chicken Steak
黑椒汁燒雞 $34
Grilled chicken served with black pepper sauce
香烤雞扒配黑椒汁

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Dessert

甜品

To give a perfect ending to a fine meal
為聚餐劃上完美的句號

"意日"平衡配搭

採用日本進口 LOTTE 雪糕

Italian Custard Pudding with Vanilla Ice Cream

意大利布甸配雲呢拿雪糕 $26

清爽的日本樂天雪糕，與香濃的意大利布甸成為絕妙的平衡。

Saizeriya's Italian pudding balance well with the refreshing Japan LOTTE ice-cream.

意式濃厚之選

Italian Custard Pudding with Fior di Latte Gelato

意大利布甸配牛奶忌廉雪糕 $34

兩款意大利經典甜品配搭在一起，為您的聚餐劃上甜蜜的句號。

A match of traditional Italian dolce, giving a sweet ending to a fine meal.

Italian Custard Pudding

意大利布甸 $18

人氣 No. 1

薩莉亞的意大利布甸繼承了古羅馬時代的製作方法，具有濃厚的雞蛋和奶油的傳統風味。

Saizeriya's Italian pudding is made with the ancient Roman recipe and has a basic full-flavored taste of egg and milk.

採用日本進口 LOTTE 雪糕

Chocolate & Vanilla ice-cream

朱古力&雲呢拿雪糕（雙球） $20

用上日本樂天雪糕，口感細而不膩，味道香甜滑溜，入口立即愛上。

Ice-cream from Japan LOTTE, the taste is flavorful but not greasy, perfect choice for dessert.

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意大利直接入口
Directly imported from Italy

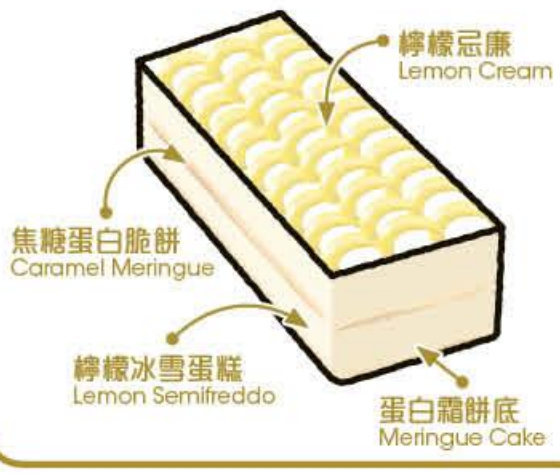
NEW

Lemon Semifreddo Cake

檸檬冰雪蛋糕 $20

富有檸檬香氣的冰雪蛋糕配上鬆脆的焦糖蛋白酥皮，層次感瞬間提升！

Light lemon flavored semifreddo with crunchy heart of caramelized meringue, enjoying savory layers in one bite.



Italian Fior di Latte Gelato

意大利牛奶忌廉雪糕 $20

充滿濃郁牛奶香味的軟滑意式雪糕，採用意大利純牛奶製成，回味無窮。

Rich milky flavor gelato made by Italian pure milk with creamy texture.

Tartufo Chocolate Ice-cream

意大利松露朱古力雪糕 $20

濃厚的朱古力雪糕包裹著香甜牛奶雪糕，外層再鋪上朱古力粉及榛子碎，是完美口味配搭的甜品之選。

Chocoolate ice-cream with a heart of milk, covered by cocoa powder and hazelnut granules.

Ice Tiramisu

意大利咖啡凍餅 $20

薩莉亞的提拉米蘇是將意式蛋黃和意大利軟乳酪以及鮮奶油等攪拌後，澆在滲透了咖啡的鬆軟糕點上，最後再灑上可可粉。

Saizeriya's Tiramisu is made of cream mixed with zabaglione, mascarpone cheese and fresh cream on top of coffee soaked sponge. It is finished with a dash of cocoa powder on top.

Meringue Cake

天使蛋糕 $20

夾心的傳統蛋白糖霜脆餅與黑朱古力碎，配以外層幼滑細緻的冰雪蛋糕，實在是味覺的極至享受。

Delicate meringue filled with a fine cream semifreddo flavoured with dark chocolate drops.

Hazelnut Semifreddo Cake

榛子脆餅冰雪蛋糕 $20

果仁味濃郁的榛子冰雪蛋糕，底部再配以榛子蛋白脆餅，獨特的口感，令人難以抗拒。

Delicious Hazelnut semifreddo on roasted hazelnut meringue and crunch bed.

自帶蛋糕在本店食用，費用為每個HK$25。
HK$25 WILL BE CHARGED FOR EACH CAKE BROUGHT-IN AND TAKEN INSIDE.

請勿進食非本店供應的食物
NO OUTSIDE FOOD OR BEVERAGE ALLOWED

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Wine 餐酒

由意大利入口的餐酒
Wine imported from Italy

紅
葡萄酒

$82 750ml 支裝 Bottle

CLITERNIA VINOROSSO

NEW

RED WINE

來自意大利南部莫利塞，選用100%蒙帕賽諾葡萄，並於當地酒廠裡的薩莉亞專用酒桶中發酵而成。
From Molise, a region of Southern Italy. Made from 100% Montepulciano grape. Specially made for Saizeriya.

特點 Tasting Notes

濃郁果味與淡淡苦澀產生絕紗的平衡，唇齒留香。
Taste of rich fruitiness but slightly bitter. Harmonious and fragrant.

推薦料理 Recommended Dishes

芝士、牛扒、羊鞍、意大利粉。
Pairs well with cheese, grilled meats and pasta.

白
葡萄酒

$82 750ml 支裝 Bottle

CLITERNIA VINOBLANCO

WHITE WINE

來自意大利南部莫利塞，選用特雷比奧羅白葡萄，並於當地酒廠裡的薩莉亞專用酒桶中發酵而成。
From Molise, a region of Southern Italy. Made from Trebbiano grapes. Specially made for Saizeriya.

特點 Tasting Notes

清甜爽朗，酸度適中。果味清淡，能襯托出食材本身的味道。
Fruity, refreshing, with moderate sour. Its light flavour can perfectly bring out the taste of our dishes.

推薦料理 Recommended Dishes

新鮮沙律、海鮮、雞肉。
Ideal with salads, seafood and chicken.

粉紅
帶泡
葡萄酒

$82 750ml 支裝 Bottle

LAMBRUSCO ROSATO DOLCE

SPARKLING ROSÉ WINE

來自意大利的北部的微氣泡酒，混合當地三種藍布魯斯科葡萄釀成，色澤呈亮麗的粉紅色，同時滿足味覺和視覺享受。
A semi-sparkling wine of Northern Italy, blended with 3 kinds of Lambrusco grapes. Tastes good and looks good.

特點 Tasting Notes

帶有多種果香，口感細膩香甜，非常容易入口。
Fruity and medium sweet taste. Very pleasant and "easy" to drink.

推薦料理 Recommended Dishes

前菜小食、薄餅等等。
Perfect with light meals, appetizers and pizzas.

WINE 餐酒

Red(紅)/White(白)

$16 杯裝 Glass

BEER 啤酒

KRONENBOURG 1664 Beer

330ml

$20 支裝 Bottle

APPLE CIDER 蘋果酒

SOMERSBY APPLE CIDER

330ml

$16 支裝 Bottle

禁止18歲以下人士飲酒
NO LIQUOR FOR PERSON UNDER AGED 18

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分店地址

HK 3400-JUL/22