

# MARCOS OYSTER BAR & GRILL

## Ristorante Italiano

### DINNER MENU

#### MAIN DISHES

#### Pasta:

<b>Lasagna Bolognese</b> 意式千層麵	\$98
<i>Italian favorite with mince meat Baked Lasagna</i>	
<b>Spaghetti Carbonara</b> 白汁卡邦意粉	\$98
<i>Italian favorite with pancetta bacon, cream Parmigiano cheese</i>	
<b>Gnocchi Bolognese</b> 肉醬意大利薯棵	\$98
<i>Meat Sauce made from Angus tenderloin</i>	
<b>Gnocchi &amp; Prosciutto Funghi</b> 巴馬火腿伴蘑菇意大利薯棵	\$108
<i>Butterfly pasta with Parma Ham, mushrooms in creamy sauce</i>	
<b>Risotto with Porcini Mushrooms &amp; Black Truffle Sauce</b>	
黑松露醬牛肝菌意大利飯	\$108
<i>Imported from Italy rice cooked slowly with porcini mushrooms</i>	
<b>Ink Spaghetti with Half Lobster</b> 墨汁意粉伴半隻龍蝦	\$138
<i>Rich Ink Spaghettti &amp; imported Lobster</i>	
<b>Ravioli with Tenderloin</b> 意大利雲吞伴牛柳	\$188
<i>Homemade Raviloi &amp; Beef Tednerloin</i>	

#### Pizza:

<b>Margherita</b> 蕃茄芝士薄餅	\$88
<i>Tomato, mozzarella cheese</i>	
<b>Vegetarian</b> 西西里島素菜薄餅	\$88
<i>Tomato, mozzarella cheese, roasted peppers, roasted eggplant</i>	
<b>Peperoni</b> 意大利辣肉腸薄餅	\$98
<i>Spicy Salami, Tomato sauce and mozzarella cheese</i>	
<b>Parma Ham</b> 巴馬火腿薄餅	\$108
<i>Tomato, Mozzarella Cheese, Parma Ham</i>	

#### + SPECIAL DRINK:

<b>Fruit Punch (per glass)</b> 什果賓治 (杯)	\$10
<b>White Wine, Red Wine (per glass)</b> 餐白酒 或 餐紅酒 (杯)	\$28

10% Service Charge

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### APPETIZERS:

- Crustini con pomodoro Cheese and Tomato Toast 焗芝士蕃茄多士 \$38**
- Parma Ham & Melon Plate 巴馬火腿伴蜜瓜 \$58**
- Caprese Salad, Fresh Mozzarella Cheese & Tomato 意式水牛芝士蕃茄沙律 \$68**
- Italian Assorted Antipasto 意式什錦拼盤 \$68**

(什肉腸, 巴馬火腿, 金瓜, 乾蕃茄, 亞支竹, 沙樂美腸, 沙律菜)

### COMBINATION PLATES

**Soup, Main Dish + Coffee, Tea, Soft Drink & Dessert 餐湯 + 主菜, 餐茶及甜品**

### DAILY SOUP 是日餐湯

- Salmon Caesar Salad 煙三文魚凱撒沙律 \$148**  
*Classic Caesar Salad topped with fresh smoked Salmon*
- Pork Chop in Honey Mustard Sauce 芥菜子蜜糖汁煎豬扒 \$158**  
*Pork Chop in Delicious Honey Mustard Sauce, choice Pasta or Rice*
- Angus Beef Tenderloin Steak 炭燒安格斯牛柳 \$168**  
*Imported Chilled from Argentina, choice of Pasta or Rice*
- Lamb Chop 紐西蘭燒羊扒 \$168**  
*Imported from New Zealand in a Balsamico Reduction Sauce, choice Pasta or Rice*
- Lobster and Beef Tenderloin 扒龍蝦伴炭燒牛柳 \$238**  
*Grilled Lobster and imported Beef Tenderloin from Argentina*

### HOUSE SPECIAL DINNER

- Tenderloin & Foie Grass Combination 鵝肝牛柳餐 \$208**  
*Lobster Bisque, Salmon Tar Tar, Goose Liver & Beef Tenderloin, Chocolate Volcano & Drink 龍蝦濃湯, 前盤撻撻, 鵝肝拼牛柳, 焗朱古力心太軟及餐茶*

### SPECIAL:

- Escargot 法式焗田螺 \$38**
- Pan-fried Goose Liver 法式煎鵝肝 \$78**

### DESSERTS:

- Tiramisu 意大利芝士餅 \$20**
- New York Cheese Cake 紐約芝士餅 \$20**
- Chocolate Volcano & Ice Cream 朱古力心太軟 \$25**

10% Service Charge