The Point KITCHEN

A LA CARTE

All photos for reference only. Menu prices subject to 10% service charge.
In the interest of environmental preservation, disposable boxes will be charged at $2 each.

圖片只供參考。另加一服務費。為支持環保，即棄餐盒須收費$2 一個。

TASTE
THE
DIFFERENCE

LOBSTER BISQUE 78
龍蝦湯

TRUFFLE & WILD MUSHROOM SOUP 68
松露野菌濃湯

MINESTRONE 58
意式蔬菜濃湯

SOUP & SALAD

Burrata e Gamberi Crudo
甜蝦刺身布拉塔芝士沙律

BEETROOT, AVOCADO & KIMCHI TOFU SALAD 108
鹽烤紅菜頭牛油果泡菜豆腐沙律

Salt-baked beetroot with quinoa, barley, couscous and avocado with Kimchi tofu cream
鹽烤紅菜頭、藜麥、大麥、庫斯米、牛油果、泡菜豆腐醬

HOUSE-CURED SALMON & FENNEL SALAD 128
自家醃製三文魚配茴香頭沙律

House-cured salmon with red chicory, kale, fennel, pomegranate and creamy garlic lemon dressing
自家醃製三文魚、紅菊苣、羽衣甘藍、茴香頭、石榴、大蒜檸檬油醋汁

MANZO TONNATO 128
烤牛肉梨子火箭菜沙律

Thin-sliced roast beef, pears, arugula and classic Italian tuna cream
烤牛肉片、梨子、火箭菜、吞拿魚蛋黃醬

BURRATA E GAMBERI CRUDO 138
甜蝦刺身布拉塔芝士沙律

Sweet shrimp tartare, burrata cheese, tomato salsa, basil oil
刺身甜蝦他他、意大利布拉塔水牛奶芝士、番茄莎莎、羅勒欖油

CAESAR SALAD
凱撒沙律

CLASSIC 88
經典

WITH SMOKED SALMON OR PROSCIUTTO 118
加配煙三文魚或意大利風乾火腿

VEGETARIAN SPICY

WHITE WINE CLAMS 118
香蒜辣椒白酒炒大蜆

Sautéed fresh clams and cherry tomatoes with aglio olio white wine sauce and rosemary toast
鮮大蜆、車厘茄、大蒜、辣椒、白葡萄酒汁、迷迭香多士

FRITTO MISTO DI MARE 138
香炸海鮮拼盤

Fried calamari, shrimps, ice fish and soft shell crab with roasted garlic aioli
炸魷魚、蝦、白飯魚、軟殼蟹、蒜泥蛋黃醬

TRUFFLE FRIES 2.0 68
黑松露薯條 2.0

Crispy fries with shaved parmesan and truffle mayo
脆炸薯條、巴馬臣芝士碎、黑松露蛋黃醬

GOLDEN WINGS 88
黃金雞翼

Deep fried chicken wings with salted egg yolk and jalapeño mayo
鹹蛋黃脆炸雞翼、墨西哥辣椒蛋黃醬

VEGETARIAN **SPICY**

NIBBLES & SIDES

Fritto Misto Di Mare
香炸海鮮拼盤

Golden Wings
黃金雞翼

Nothing embodies Italian cuisine quite like freshly made pasta. From mixing the perfect proportion of eggs, oil, salt and fine Italian "00" flour to kneading and cutting the dough into the right shapes, our pastas are handmade on site daily to ensure you can enjoy the highest quality gourmet, straight from our kitchen.

談到意大利的代表佳餚，當然少不得新鮮意大利麵！我們每天現場自家製造手工麵食，將黃金比例的雞蛋、油、鹽與優質意大利"00"麵粉揉合成麵糰，再切成完美形狀，為你獻上新鮮、高質的日常美食。

Fresh Egg Spaghetti with Abalone and Bottarga
XO醬鮑魚手工意大利麵

PASTA

PENNE PUTTANESCA 118
腐乳番茄汁長通粉

Penne puttanesca with fermented bean curd, capers, olives and basil tomato sauce
腐乳、水瓜柳、橄欖、羅勒番茄汁、長通粉

GNOCCHI SAUSAGE RAGU HANDMADE 128
意大利香腸肉醬小丸子

Low-gluten house-made potato gnocchi with Italian sausage ragu, spinach, semi-dried cherry tomatoes and crispy sage
意大利香腸肉醬、菠菜、風乾車厘茄、自家製手打意式薯仔丸子

FRESH EGG SPAGHETTI WITH ABALONE AND BOTTARGA HANDMADE 148
XO醬鮑魚手工意大利麵

House-made fresh egg spaghetti with abalone, bottarga, XO sauce and scallions
鮮鮑魚、青蔥、XO醬、烏魚子、自家製手工意大利粉

FRESH EGG FETTUCCINE WITH WAGYU BEEF CHEEK HANDMADE 148
和牛面頰手工意大利寬條麵

House-made fresh egg fettuccine with red wine braised wagyu beef cheek and parmesan gravy
慢煮紅酒和牛面頰肉、巴馬臣芝士肉汁、自家製手工意大利寬條麵

VEGETARIAN SPICY

Spaghetti with Amaebi Tartare
甜蝦刺身意大利麵

Squid Ink Tagliolini alla Vongole
香辣白酒煮蜆配墨魚汁意大利麵條

SPAGHETTI CARBONARA 128
經典卡邦拿拉意大利粉

Classic Romano carbonara with fresh egg yolks, guanciale and pecorino shavings
鮮蛋黃、佩克里諾羊奶芝士、風乾意大利豬面肉、意大利粉

SPAGHETTI WITH AMAEBI TARTARE 138
甜蝦刺身意大利麵

Spaghetti with sweet shrimp tartare, asparagus and sweet shrimp cream sauce
甜蝦刺身、鮮蘆筍、甜蝦忌廉汁、自家製手工意大利粉

SQUID INK TAGLIOLINI ALLA VONGOLE HANDMADE 148
香辣白酒煮蜆配墨魚汁意大利麵條

House-made squid ink tagliolini with sautéed fresh clams and aglio olio white wine sauce
鮮大蜆、大蒜、辣椒、白酒、自家製手工墨魚汁意大利麵條

CONCHIGLIE WITH FENNEL MASCARPONE CREAM 118
茴香頭馬斯卡彭芝士蜆殼粉

Conchiglie with fennel mascarpone cream, seasonal vegetables, pecorino and walnuts
茴香頭馬斯卡彭芝士忌廉醬、時令蔬菜、合桃、蜆殼粉

Risotto with Hokkaido Scallops
香煎北海道帶子意大利飯

RISOTTO

LEMON PRAWN RISOTTO **148**
香煎虎蝦意大利飯
Creamy lemon risotto with tiger prawns and seasonal fresh greens
香煎虎蝦、時令蔬菜、檸檬汁意大利飯

RISOTTO WITH HOKKAIDO SCALLOPS **188**
香煎北海道帶子意大利飯
Risotto with dried scallop infused broth, pan-fried Hokkaido scallops, pickled turnips and burdock
香煎北海道帶子、醬油漬牛蒡、醃蘿蔔、乾瑤柱扇貝濃湯熬意大利飯

RISOTTO WITH ASPARAGUS AND BROCCOLI **128**
西蘭花蘆筍意大利飯
Risotto with broccoli purée, asparagus, ricotta

VEGETARIAN SPICY

Our pizzas are made with premium "00" flour from Italy, proofed for over 24 hours and fast-fired in a stone hearth oven for a crispy chewy texture.

即叫即做招牌披薩，餅底採用意大利"00"麵粉製作麵糰，發酵超過24小時，再於火山石窯高溫快速烤焗，鬆脆煙韌。

LOBSTER 11″ **298**
原隻焗釀龍蝦披薩

Whole stuffed lobster, fennel, cherry tomatoes, buffalo mozzarella, lemongrass lobster sauce
原隻焗釀龍蝦、茴香頭、車厘茄、水牛芝士、香茅龍蝦汁

ALL DAY BREAKFAST 9″ **108**
全日早餐披薩

Luncheon meat, hash brown, hotspring egg, tomato sauce
午餐肉、炸薯餅、溫泉蛋、番茄醬

POTATO GRATIN & ARUGULA 9″ **108**
迷迭香薯仔披薩

Rosemary new potato gratin, gorgonzola, arugula, bechamel sauce
迷迭香忌廉烤新薯、意大利藍芝士、火箭菜、忌廉芝士醬

CARNIVORE 9″ **108**
食肉獸披薩

Pepperoni, chorizo, Italian sausage, jalapeño peppers, barbecue sauce
辣肉腸、西班牙辣腸、意大利香腸粒、墨西哥辣椒、燒烤醬

MARGHERITA 9″ **98**
水牛芝士披薩

Buffalo mozzarella, cherry tomatoes, basil, tomato sauce
水牛芝士、車厘茄、羅勒、番茄醬

Lobster
原隻焗釀龍蝦披薩

PIZZA

Hokkaido Scallops & Prawn
北海道帶子鮮蝦披薩

Burrata e Parma
布拉塔芝士風乾火腿披薩

POSH HAWAIIAN 9″ **128**
意大利風乾火腿夏威夷披薩

Prosciutto, caramelized pineapple, pinenuts, arugula, tomato sauce
意大利風乾火腿、焦糖菠蘿、松子仁、火箭菜、番茄醬

QUATTRO FORMAGGI 9″ **108**
四色芝士披薩

Ricotta, parmesan, gorgonzola, buffalo mozzarella
里哥特芝士、巴馬臣芝士、意大利藍芝士、水牛芝士

HOKKAIDO SCALLOPS & PRAWN 9″ **148**
北海道帶子鮮蝦披薩

Hokkaido scallops, fresh prawns, bell peppers, red onion, black olives, tomato sauce
北海道帶子、鮮蝦、燈籠椒、紅洋蔥、黑橄欖、番茄醬

SRIRACHA CHICKEN 9″ **118**
是拉差香甜辣雞披薩

Grilled chicken, red onions, cherry tomatoes, basil, sriracha mayo
烤雞肉、紅洋蔥、車厘茄、羅勒、是拉差蛋黃醬

SMOKED SALMON MEXICANA 9″ **138**
墨西哥煙三文魚披薩

Smoked salmon, tomato salsa, guacamole, sour cream, jalapeño peppers, lime zest, nacho chips
煙三文魚、番茄莎莎、牛油果醬、酸忌廉、墨西哥辣椒、青檸、墨西哥玉米片

BURRATA E PARMA 9″ **148**
布拉塔芝士風乾火腿披薩

Whole burrata, prosciutto, arugula, tomato sauce
原個布拉塔芝士、意大利風乾火腿、火箭菜、番茄醬

VEGETARIAN **SPICY**

MAIN

Grilled Australian
Wagyu Sirloin
M5澳洲和牛西冷

MISO SOYA SALMON 178
麵豉醬烤三文魚

Baked miso soya marinated salmon with avocado potato salad
配牛油果薯仔沙律

GRILLED AUSTRALIAN WAGYU SIRLOIN 348
M5澳洲和牛西冷

Grilled M5 Australian Wagyu sirloin, served with truffle cauliflower rice, pink peppercorns, gravy
配黑松露椰菜花米、粉紅胡椒、牛肉汁

COTOLETTA ALLA MILANESE 188
經典意大利酥炸牛仔肉排

Breaded fried veal cutlet, fried egg, arugula, cherry tomatoes, shaved parmesan, truffle mayo
配黑松露蛋黃醬、煎蛋、車厘茄火箭菜巴馬臣芝士沙律

STUFFED QUAIL 218
鵝肝意大利飯釀無骨鵪鶉

Boneless quail stuffed with foie gras risotto, fig salad
配無花果沙律

Stuffed Quail
鵝肝意大利飯釀無骨鵪鶉

Cotoletta alla Milanese
經典意大利酥炸牛仔肉排

BANANA HEAVEN PIZZA 72
香蕉天堂披薩
Roasted banana, marshmallows, sliced almonds, chocolate sauce, vanilla ice cream
烤香蕉、棉花糖、 杏仁片、朱古力醬、雲呢拿雪糕

TIRAMISU AFFOGATO 58
提拉米蘇阿法奇朵
Mascarpone cheese, ladyfingers, Kahlúa, vanilla ice cream, espresso shot
意大利忌廉芝士、鬆餅、咖啡酒、雲呢拿雪糕、意大利濃縮咖啡

PANNA COTTA 48
意大利奶凍

CHOCOLATE BROWNIE PARFAIT 78
朱古力布朗尼芭菲
Chocolate brownie, vanilla ice cream, toffee foam
朱古力布朗尼、雲呢拿雪糕、拖肥泡沫

COOKIES & CREAM CHEESECAKE 68
曲奇忌廉芝士蛋糕

CHOCOLATE CHILLI STAR CAKE 68
香辣朱古力蛋糕

CINNAMON APPLE PUFF A LA MODE 78
千層酥皮蘋果卷
Cinnamon apples rolled in puff pastry, vanilla ice cream
肉桂烤蘋果、葡萄乾、合桃、雲呢拿雪糕

DESSERT