

Tasting Menu

by Chef Jeff

ANTIPASTI 開胃菜

CREAMY BURRATA 168

Assorted Tomatoes, Pistachio, Balsamic Cipollini Onion, Basil, Mala Vinaigrette

布拉塔芝士沙律 配雜錦番茄、開心果、香醋洋蔥、羅勒及麻辣醋汁

HOKKAIDO SCALLOP CARPACCIO 168

Lemon Passion Fruit Dressing, Dill, Sun Choke Chip, Radish

北海道帶子薄片刺身 配檸檬熱情果汁、刁草、菊芋脆片及櫻桃蘿蔔

BAKED CLAMS OREGANATO 188

Herb Seasoned Sourdough Breadcrumb, Garlic, White Wine

奧勒岡焗蜆 配香草酸種麵包糠、大蒜及白酒

GNOCCO FRITTO WITH COLD CUTS 178

Fried Pasta Pocket with Mortadella, Ventricina Salami, Cured Ham, Basil Ricotta

意式炸麵糰配冷盤肉

酥脆炸麵糰、摩塔德拉火腿、意式辣香腸、風乾火腿及羅勒瑞可塔芝士

PRIMI & SECONDI PIATTI 前菜及主菜

MENTAIKO LINGUINE 228

Onsen Egg, Shichimi, Italian Parsley

明太子扁意粉 配溫泉蛋、七味粉及意大利香草

SQUID INK AND SEAFOOD RISOTTO 238

Carnaroli Rice in Squid Broth, Seasonal Seafood

墨魚汁海鮮意大利飯 意大利米、墨魚汁及時令海鮮

BONE MARROW TAGLIOLINI 208

Our Signature Egg Pasta, Garlic, Bone Marrow

牛骨髓手工蛋麵 招牌手工蛋麵、酥脆大蒜及牛骨髓

OSSO BUCO ALLA MILANESE 328

Braised Veal Shank in a Rich Sauce, Served with Saffron Risotto with Gremolata

米蘭式燉牛膝 傳統燉小牛膝配藏紅花香料意大利飯

SLOW-COOKED BEEF SHORT RIBS (GOOD FOR SHARING) 428

Fregola, Green Papaya Salad, Sesame, Black Bean Sauce

慢燉牛小排 (適合分享) 配薩丁尼亞珍珠麵、青木瓜沙律、芝麻及豆豉醬

DOLCI 甜品

PISTACHIO RICOTTA CHEESE CAKE 88

Orange Crumble, Raspberry Gelato

開心果瑞可塔芝士蛋糕 配香橙脆脆及紅桑子意式雪糕

ICAM CHOCOLATE 88

Italian Fine Chocolate Flavors

ICAM 意式頂級朱古力

 果仁 Nuts  辣 Spicy  素食 Vegetarian

10% service charge applies 另收加一服務費 | All prices are in HKD 所有價目以港幣計算 | This menu is available at dinner only 只限晚市供應 | All bills will be rounded to the nearest dollar 所有帳單將以四捨五入至最接近的整數 | Some dishes may contain allergens such as cereals containing gluten, eggs, milk and crustacea that could potentially cause allergies. For more details, please inquire with our staff. 部分菜式含有麩質的穀類、蛋類、奶類及甲殼類動物等有可能導致過敏的致敏原，詳情請向餐廳職員查詢。

Meet the Chef 走進Jeff的世界

Driven by a lifelong passion for gastronomy, Chef Jeff So traveled to the heart of Italy to master his craft. After graduating from the prestigious ALMA culinary school, he refined his skills in a Michelin-starred kitchen in Modena and a celebrated seafood trattoria in Puglia. Today, Chef Jeff brings that rich Mediterranean heritage back home to Hong Kong. His signature style masterfully harmonizes the time-honoured art of handmade pasta with bold, vibrant Asian flavour profiles. By blending flawless technical precision with deeply savory, high-umami creations, he invites you on a culinary journey that celebrates both tradition and modern innovation.

Welcome to the table

憑著對烹飪的無限熱情，主廚 Jeff 遠赴意大利追尋廚藝真諦。他畢業於頂尖的 ALMA 廚藝學院，並曾在摩德納的米芝蓮星級餐廳與普利亞獲獎無數的海鮮餐館深造。回港後，Chef Jeff 完美展現了他的烹飪哲學：將正宗意式手工意粉的匠人精神，注入大膽躍動的亞洲食材風味。他以精湛的現代料理技術，打造出極具層次、鮮味濃郁的招牌菜式，為您奉上一場兼具傳統底蘊與現代創意的饗宴。

歡迎品嚐

PARKSIDE
— @NINA —