



**CIPRIANI**  
HONG KONG

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**SAMPLE MENU**

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# APPETIZERS AND SALADS

Mixed Green Salads (V)

Avocado & Cherry Tomatoes Salad (V)

Baby Spinach Salad with Crispy Bacon, Fresh Ricotta & Mushrooms (V)

Beetroot and Green Asparagus Salad with Goat Cheese (V)

Rucola Salad with Cherry Tomatoes and Shaved Parmesan (V)

Bresaola with Olive Oil, Lemon and Shaved Parmesan

Fresh Burrata with Cherry Tomato and Black Olives (V)

Fried Calamari and Shrimp with Tartar Sauce

Veal with Tonnato Sauce and Capers

Prosciutto Crudo with Melon

# PASTA AND RISOTTO

Risotto alla Sbiraglia

White Tagliarelle with Pesto (V)

Eggplant alla Parmigiana (V)

Rigatoni alla Bolognese

Tagliardi with Veal Ragu

Potato Gnocchi alla Guardi (V)

Pappardelle alla Sarda

Spaghetti with Branzino

# MAIN COURSES

**Shrimp al Curry**

**Salmon with Cherry Tomato and Black Olives**

**Steamed Chilean Sea Bass alla Carlina**

**Chicken Spezzatino alla Pizzaiola**

**Veal Piccata al Limone**

**Veal Cotoletta alla Milanese**

**Veal Chop with Butter and Sage**

## CLASSIC FROM CIPRIANI

**Minestrone Soup (V)**

**Traditional Fish Soup**

**Pasta e Fagioli (V)**

**Club Sandwich Chicken Salad**

**Beef Carpaccio alla Cipriani**

**Steak Tartare alla Cipriani**

**Risotto alla Primavera (V)**

**Baked White Tagliolini with Ham**

**Rice Pilaf alla Valenziana**

**Chicken Spezzatino al Curry**

**Calves Liver alla Veneziana**

**Scampi alla Carlina**

**Chicken Salad with Lettuce, Tomato, Mayonaise & Eggs**

**\*(V) Vegetarian Dishes**

# FROM THE GRILL

**Grilled Branzino**

**Grilled Lamb Chop**

**Grilled Spring Chicken**

**Wagyu Rib Eye Steak**

# DESSERTS

**Selection of Homemade Ice Cream of Sorbet**

**Selection of Cheese**

**Panna Cotta**

**Tiramisu**

**Chocolate Cake**

**Vanilla Meringue Cake**

**Lemon Tart**

**\*(V) Vegetarian Dishes**