

# Appetizers

PORCINI MUSHROOM SOUP 牛肝菌忌廉湯	\$62
LOBSTER BISQUE 法式龍蝦湯	\$68
ESCARGOT 法式焗田螺	\$68
PAN FRIED FOIE GRAS 法式煎鵝肝	\$98
PARMA HAM & MELON PLATE 巴馬火腿伴哈密瓜	\$98
ITALIAN ANTIPASTO PLATE 意大利小食拼盤	\$138
MUSSELS MARINARA 白酒煮青口	\$138
CLAMS MARINARA 白酒煮蜆	\$138
CHEESE PLATTER 什錦芝士拼盤	\$138



SUBJECT TO 10% SERVICE CHARGE  
PHOTOS FOR REFERENCE ONLY

# Salads

GARDEN SALAD  
雜菜沙律

\$68

CAESAR SALAD  
凱撒沙律

\$68

CHICKEN CAESAR SALAD  
雞肉凱撒沙律

\$88

SMOKED SALMON CAESAR SALAD  
煙三文魚凱撒沙律

\$88

CAPRESE SALAD 6PCS  
蕃茄水牛芝士沙律

\$92



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# Main Dishes

U.S. PORK CHOP 美國厚切極黑豬扒	\$220
U.S. PRIME BLACK ANGUS RIB EYE STEAK (12OZ) 美國頂級雪花黑牛安格斯肉眼	\$318
U.S. TENDERLOIN (8 OZ) 美國牛柳	\$288
NEW ZEALAND LAMB RACK PROVENCAL 4(PC) 紐西蘭羊架	\$308
GRILLED SALMON STEAK 挪威扒三文柳	\$238
GERMAN PIG KNUCKLE 脆炸德國咸豬手	\$238
LOBSTER THERMIDOR 芝士焗原隻龍蝦	\$368



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MARCO'S OYSTER  
BAR & GRILL  
RISTORANTE ITALIANO

# Prime Rib Special

32 OZ US BLACK ANGUS PRIME RIB  
32 oz 黑安格斯牛扒

SPECIAL PRICE  
**\$888**



WHOLE LAMB RACK 7(PC)  
紐西蘭羊架

SPECIAL PRICE  
**\$598**



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# Pasta & Risotto

- |  |       |
|--|-------|
| SPAGHETTI ALLE VONGOLE<br>蒜片蜆肉炒意粉                        | \$158 |
| FETTUCCINE BOLOGNESE<br>肉醬闊條麵                            | \$138 |
| SMOKED SALMON AND SCALLOPS ANGEL HAIR<br>煙三文魚帶子天使麵       | \$148 |
| RISOTTO DI MARE (SEA FOOD)<br>大蝦海鮮意大利飯                   | \$158 |
| PORCINI CHICKEN PENNE IN GREAM SAUCE<br>白汁牛肝菌雞肉長通粉       | \$148 |
| PENNE WITH BELL PEPPER TOMATO SAUCE AND CHILI<br>香辣茄醬長通粉 | \$138 |
| RISOTTO PORCINI<br>牛肝菌意大利飯                               | \$148 |
| LINGUINE WITH BASIL SAUCE AND SHRIMPS<br>青醬大蝦扁麵          | \$148 |



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# Pizza

## SPECIAL RECOMMEND

- |  |       |
|--|-------|
| FOUR SEASON PIZZA (CHOICE 4 ITEMS)<br>PEPPERONI, PARMA HAM, ARTICHOKE,<br>MUSHROOM, BELL PEPPER, TOMATO, OLIVE | \$188 |
| MARGARITA<br>蕃茄芝士薄餅  | \$148 |
| HAWAII<br>夏威夷薄餅  | \$148 |
| PEPPERONI<br>辣肉腸薄餅   | \$158 |
| VEGETARIAN<br>素菜薄餅   | \$148 |
| TRUFFLE & MUSHROOM<br>黑松露野菌薄餅  | \$168 |
| WHITE PIZZA & SMOKED SALMON & BALSAMIC<br>煙三文魚黑醋白薄餅  | \$168 |
| PARMA HAM<br>巴馬火腿薄餅  | \$178 |
| MARGARITA WITH FRESH BUFALA MOZZARELLA<br>新鮮水牛芝士蕃茄薄餅   | \$178 |
| CAPRICCIOSA (SPECIAL)<br>繽紛薄餅  | \$198 |



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# Special Carbonara

MARCO USES ONLY IMPORTED  
PANCETTA FROM ITALY AND  
PARMIGIANO CHEESE WHEEL.

純正意大利卡邦尼意粉  
(選用意大利煙肉和36個月  
醃製芝士)

Cook right at  
your table  
by our chef  
in cheese wheel

\$188



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# Desserts

HOMEMADE CLASSIC TIRAMISU 自家製意大利芝士餅	\$52	BIRTHDAY CAKE (1LB) 自選生日蛋糕 (1磅)	\$150
NEW YORK CHEESE CAKE 紐約芝士餅	\$48	TARTUFO CHOCOLATE BINDI 朱古力慕斯雪糕	\$52
CHOCOLATE VOLCANO & ICE CREAM 朱古力心太軟伴雪糕	\$52	TARTUFO LIMONCELLO BINDI 檸檬慕斯雪糕	\$52
BAKED ALASKA (FOR TWO) 火焰焗雪山	\$158	CASSATA BINDI 卡薩塔(雜錦雪糕)	\$52

# Crepe Suzette

香橙酒煮班戟伴雪糕  
COOKED AT YOUR TABLE:



(FOR 2)  
\$150

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# Drinks

## MOCKTAIL

FRUIT PUNCH	\$48
SHIRLEY TEMPLE	\$48
LEMON SQUASH	\$48
ORANGE SQUASH	\$48
PUSSY FOOT	\$58

## COCKTAILS

MINT PUCH	\$68
MARGARITA	\$68
GIN FIZZ	\$68
WHISKY SOUR	\$68
ORANGE BLOSSOM	\$68
PINK LADY	\$68
TEQUILA SUNRISE	\$68
LONG ISLAND ICE TEA	\$78

## BOTTLE BEER

TSING TAO	\$38
BLUE GIRL	\$38

## DRAUGHT BEER

	300ML	300ML	300ML
ASAHI	\$48	\$48	\$48
	250ML	250ML	250ML
KRONEBOURG 1664 BLANC	\$52	\$52	\$52

## SOFT DRINKS

COKE	\$32
COKE ZERO	\$32
SPRITE	\$32
ORANGE JUICE	\$32
APPLE JUICE	\$32
SPARKING WATER	\$32
STILL WATER	\$32

## HOT & COLD BEVERAGE

	HOT	COLD
COFFEE OR TEA	\$28	\$38
CAPPUCCINO	\$48	\$53
CAFFE LATTE	\$48	\$53
MOCHA	\$48	\$53
ESPRESSO	\$48	\$53
CHOCOLATE	\$48	\$53

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