



L'ALTRO

CUCINA ITALIANA MODERNA

新派意式料理

MENU A LA CARTA

At L'Altro, we believe that dining should be an experience that engages all of the senses, where people can enjoy modern Italian cuisine and exceptional service, in a casual yet refined atmosphere.

Our menu is centered around traditional Italian dishes that are then elevated with a contemporary aesthetic. We source only the highest quality ingredients to create dishes that are unique, interesting and delicious.

We are dedicated to providing an exceptional dining experience that exceeds expectations, leaves a lasting impression and a desire to return for more.

ANTIPASTI

TRADITIONAL ITALIAN STARTERS

前菜

1. ZUPPETTA DI VONGOLE & PEPERONCINO 🌶️

Fresh clams sautéed with tomato, Italian chili, garlic and parsley.
Served with bruschetta bread

番茄、意大利辣椒、蒜汁炒新鮮海蜆配意式烤麵包

168



2. ASTICE BLU ALLA CATALANA

Brittany blue lobster salad with tomato, fresh basil and pinenut,
drizzled with South Italian style seasoning

意大利南部風味藍龍蝦配番茄、羅勒和松子沙律

288



3. SALMONE SCOZZESE AFFUMICATO SU BUFALA TRITATA

Smoked Scottish salmon, Buffalo mozzarella, with caramelized onion and
15 years aged Italian vinegar

煙燻蘇格蘭三文魚、水牛芝士和焦糖洋蔥配15年意大利陳釀黑醋

158



5. CARPACCIO DI MANZO RUCOLA E GRANA

Australian beef carpaccio from Rangers Valley with Italian arugula tossed with
Grana Padano cheese and seasoned with citrus oil

澳大利亞生牛肉片配芝麻菜和帕達諾芝士

188



6. SAN DANIELE STAGIONATO 24 MESI E BURRATA AI FICHI

Burrata cheese, San Daniele 24 months aged ham, cherry tomatoes and figs on a bed
of Italian arugula, and drizzled with 15 years aged Italian vinegar

意大利普利亞水牛芝士、24個月聖丹尼爾風乾火腿配芝麻菜、
櫻桃茄和15年意大利陳釀黑醋

198



7. INSALATA CAPRESE DI BUFALA

Creamy mozzarella and cherry tomatoes on a bed of fresh Italian arugula
and seasoned with 15 years aged Italian vinegar

水牛芝士、櫻桃茄和意大利芝麻菜配15年意大利陳釀黑醋

168



8. INSALATONE MISTO POLLO SAN DANIELE E VERDURE

Fresh seasonal salad with chicken chunks, San Daniele ham, asparagus, cherry
tomatoes, avocado and pouched egg

雞肉塊、聖丹尼爾風乾火腿、蘆筍、櫻桃茄、牛油果和蛋田園沙律

168



9. TAGLIERE AFFETTATI MISTO

The finest selection of Italian cold cuts – San Daniele ham, Boar Sausage, Spicy Salame,
Bresaola and Lardo di Colonnata, served with pickles and bread

精選意大利冷盤 – 聖丹尼爾風乾火腿、野豬香腸、莎樂美香腸、寇帕風乾火腿和
可羅納塔鹽漬豬肉配意式腌黃瓜和麵包

188



10. TAGLIERE DI FORMAGGI DOP

Italian Cheese selection – Ocelli al Barolo, Grana Padano,
Gorgonzola, Taleggio, and a soft cheese, served with grapes, nuts and honey

精選意大利芝士拼盤配葡萄、堅果、蜂蜜和麵包

198



ZUPPA

Soup / 湯

11. MINISTRONE DI VERDURE ALLA GENOVESE

Italian soup made with at least twelve seasonal root vegetables,
basil pesto and Grana Padano cheese

意式湯配以至少 12 種時令蔬菜、羅勒和帕達諾芝士

98



12. ZUPPA DEL GIORNO

Chefs soup of the day

廚師每日精選湯

88



🌶️ Spicy / 辛辣

🌿 Vegetarian / 素食

★ Ask about changing your pasta to gluten free or kamut pasta
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PIATTI PRINCIPALI

MAIN COURSES

主菜

PASTA & RISOTTO

Artisanal made Italian pasta and risotto
意大利麵和燴飯

I MODERNI / THE MODERN

13. TAGLIATELLE AL TRITO DI MARE 🌶️ ALLA LIVORNESE

Tagliatelle in a rich spicy octopus and seasonal shellfish ragù sauce,
Livorno style

托斯卡納風味八爪魚貝殼碎肉醬意大利從扁寬麵

198



14. PENNE CREMA TARTUFATA PARADISO ♻️

Penne and seasonal black truffle in a gorgonzola sauce with
Grana Padano cheese shavings

鮮黑松露通心意大利麵配帕達諾芝士

198



15. LINGUINE ALL'ASTICE BLU DELLA BRETAGNA

Brittany blue lobster linguini with infused butter,
cherry tomatoes, fresh basil leaves and pinenuts

藍龍蝦意大利扁麵配龍蝦黃油、櫻桃茄、新鮮羅勒葉和松子

328



16. FUSILLONI CON 'NDUJA 🌶️ E CREMA DI BURRATA

Large Fusilloni with 'Nduja Calabrian sausage and Burrata cheese
in a fresh basil leaf and tomato sauce

意式辣肉醬意大利麵配布拉塔芝士、新鮮羅勒葉和番茄醬

188



17. LINGUINE ALLE VONGOLE E "BOTTARGA" D' UOVO ORGANICO

Linguini and fresh clams with organic Italian cured egg yolk,
"Bottarga" flakes, garlic, lime zest and parsley

海蜆意大利扁麵配自製醃製有機雞蛋、烏魚子薄片、蒜、檸檬皮和香芹

178



18. RISOTTO ALLA MILANESE SBAGLIATO

Saffron risotto with beef cheek in wine beef sauce

意式藏紅花牛頰肉燴飯

288



19. RISOTTO FANTASIA DEL PESCATORE

Grand seafood risotto with Brittany blue lobster, clams, prawns and scallop

意式海鮮燴飯配藍龍蝦、海蜆、大蝦和扇貝

438



🌶️ Spicy / 辛辣

♻️ Vegetarian / 素食

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I CLASSICI / THE CLASSIC

20. LASAGNA ALLA BOLOGNESE

Fresh made Lasagna sheets layered with beef bolognese sauce,
fresh béchamel and Grana Padano cheese

意式牛肉肉醬千層意大利面配意式白汁和帕達諾芝士

158



21. SPAGHETTI ALLA CARBONARA

Spaghetti carbonara “Alla Romana” with Guanciale,
Grana Padano Cheese and organic egg

豬臉頰肉卡邦尼意大利麵

158



22. FUSILLONI ALL'AMATRICIANA

Fusilli, with Guanciale and Pecorino Romano cheese, pomodoro tomato, chili and
parsley, in a red wine reduction

豬臉頰肉意大利螺絲粉配佩克里諾羊奶芝士、紅酒、番茄、辣椒和香芹

158



23. PENNE ALL'ARRABBIATA 🌶️

Penne, with Italian tomato sauce, chili, garlic and fresh parsley

通心意大利麵配番茄、辣椒、蒜和新鮮香芹

138



24. SPAGHETTI AGLIO OLIO E PEPPERONCINO 🌶️

Classic Italian spaghetti with garlic, chili and fresh parsley

經典意大利麵配蒜、辣椒、新鮮香芹和黑胡椒

128



25. GNOCCHI AL PESTO GENOVESE 🌿 CON PATATE E FAGIOLINI

Handmade Gnocchi in a fresh Italian basil pesto, Grana Padano cheese, garlic,
pinenuts, potatoes and green beans

意式馬鈴薯麵配羅勒香蒜醬、帕達諾芝士、蒜、松子、馬鈴薯和青豆

158



🌶️ Spicy / 辛辣

🌿 Vegetarian / 素食

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PESCE & FRUTTI DI MARE

Gifts from the sea - Sustainably caught Italian fish and seafood

來自海洋的禮物 - 意大利魚和海鮮

26. SPIGOLA TOSCANA AL SALE CON VERDURE ALL'ISOLANA

(3-4 people sharing)

Fresh Italian sea bass (800g-1kg), baked in a sea salt crust, served with seasonal baked vegetables

鹽焗整條新鮮意大利海鱸魚 (800 克 - 1公斤) 配時令烤蔬菜 (3-4人份)

688



27. TENTACOLO DI POLPO ALLA GRIGLIA

Grilled octopus tentacle in a fresh Italian basil pesto sauce, served with pan-roasted broccoli, asparagus and potatoes

烤八爪魚觸鬚配羅勒香蒜醬、西蘭花、蘆筍和土豆

328



28. PESCE DEL GIORNO SALTATO IN PADELLA ALLA PUTTANESCA 🌶️

Fish of the day (250g), sautéed in a tomato, anchovy, taggiasca olives, capers and fresh chili sauce

季節精選鮮魚 (250 克) 配番茄、鳳尾魚、橄欖和辣椒醬

378



CARNI

Fat of the land - Premium Italian and Australian beef, pork and poultry

優質意大利和澳大利亞牛肉、豬肉和家禽

29. GALLETTO VALLESPLUGA ARROSTO

Roasted organic Italian chicken from Valles Spluga, served with potato and seasonal salad

烤意大利 VALLE SPLUGA 有機雞肉配土豆和田園沙拉

228



30. COTOLETTA DI VITELLO ALLA MILANESE ORECCHIO D' ELEFANTE

Italian veal, bone-in cutlet "Elephant Ear" served with arugula, cherry tomatoes and citrus juice

意大利牛小排配芝麻菜、櫻桃茄和柑橘汁

488



31. FILETTO DI CARNE RANGERS VALLEY ALLA GRIGLIA

Grilled Australian Tenderloin (300g) from Rangers Valley, served with seasonal salad and truffle mayonnaise

烤澳大利亞菲力牛排 (300 克) 配田園沙拉和松露蛋黃醬

588



32. CONTRO FILETTO DI CARNE RANGERS VALLEY ALLA GRIGLIA

Grilled Australian ribeye steak (350g) from Rangers Valley, served with seasonal salad and truffle mayonnaise

烤澳大利亞肋眼牛排 (350 克) 配田園沙拉和松露蛋黃醬

488



33. BAVETTA DI MANZO RANGERS VALLEY TAGLIATA CON RUCOLA E GRANA

(3-4 people sharing)

Grilled Australian flank steak from Rangers Valley, served with seasonal salad and truffle mayonnaise

烤澳大利亞法蘭克牛排配田園沙拉和松露蛋黃醬 (3-4人份)

428



34. LA GRANDE BISTECCA FIORENTINA

(4-5 people sharing)

Grilled Australian T-bone steak to share (900g-1kg) from Rangers Valley, served with seasonal salad and truffle mayonnaise

烤澳大利亞T骨牛排 (900 克-1公斤) 配田園沙拉和松露蛋黃醬 (4-5人份)

1,228



*All steaks include one choice of a sauce and one choice of a side dish
List of sauces: Rich beef juice, Aromatic beef juice, Peppercorn sauce, Béarnaise sauce

所有牛排包含我們列表中的 1 種醬汁和 1 種配菜
醬汁：濃稠牛肉汁、香草牛肉汁、黑椒汁、蛋黃醬汁

🌶️ Spicy / 辛辣

✓ Vegetarian / 素食

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CONTORNI

Fresh seasonal vegetables and side dishes

新鮮時令蔬菜和配菜

35. PATATE SALTATE IN PADELLA

Pan roasted potatoes with rosemary, paprika and garlic

意式香烤土豆

78



36. PURÈ DI PATATE

Purèed potato

土豆泥

78



37. PURÈ DI PATATE TARTUFATO

Purèed potato with fresh black truffle

土豆泥配新鮮黑松露

108



38. VERDURE ALL'ISOLANA

Baked fresh seasonal vegetables

烤時令蔬菜拼盤

88



39. INSALATA RUCOLA E GRANA

Arugula tossed with cherry tomatoes and
Grana Padano cheese shavings

芝麻菜配櫻桃茄和帕達諾芝士

78



40. INSALATA MISTA

Seasonal salad tossed with cherry tomatoes and
Grana Padano cheese shavings

雜菜沙拉配櫻桃茄和帕達諾芝士

78



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DOLCI

TRADITIONAL ITALIAN DESSERT DELICACIES

傳統意大利甜品

41. SPECIALITÀ TIRAMISÙ

Signature tiramisù with espresso coffee and hint of brandy on the side

經典提拉米蘇配濃縮咖啡配酒

98



42. PANNACOTTA

Velvety pannacotta topped with seasonal wild forest berries

意式奶凍配時令野生雜果莓

68



43. TARTINA DI CIOCCOLATO

70% Dark chocolate tart and chocolate soil crumbs with whipped Mascarpone,
strawberry and pistacchio

70% 黑巧克力撻配巧克力慕斯和淡奶油

68



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