



La Baia



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La Baia

To Begin
開胃菜



COASTAL SEAFOOD BUCKET

\$188

Mussels, Manila clams, white wine sauce,
sun-dried tomato, grilled baguette

海鮮桶

青口、花甲、白酒醬、風乾番茄、法包

CALAMARI FRITTI

\$128

Lemon aioli, smoked paprika

炸魷魚圈

檸檬蛋黃醬、煙燻紅椒粉

SALMON AND AVOCADO TARTARE

\$158

House-cured salmon, avocado, pickled fennel

三文魚牛油果他他

自家醃製三文魚、牛油果、醃製茴香

CHICKEN WINGS

\$98

Buffalo / n'duja BBQ

雞翅

布法羅醬/辣肉腸BBQ醬

ARTISAN BOARD

\$168

Spianata picante, parma ham, finocchiona salame,
24 month parmigiano reggiano, n'duja, bacon jam,
baguette

手工拼盤

辣味香腸、帕爾瑪火腿、茴香風味沙樂米、
24個月帕瑪森芝士、辣味臘腸、培根果醬、
法棍

SIGNATURE DISH 推介

VEGETARIAN 素食

SPICY 辣



SUBJECT TO 10% SERVICE CHARGE 服務費另計10%

La Baia

Garden & Greens

沙拉與蔬菜



HEARTS OF ROMAINE CAESAR \$158

Charred romaine, anchovies, croutons
羅馬凱撒沙律
炭烤羅馬生菜、鯷魚、麵包粒

GULF SHRIMP SALAD \$168

Mixed greens, avocado, shrimp
海灣蝦沙律
雜菜、牛油果、蝦

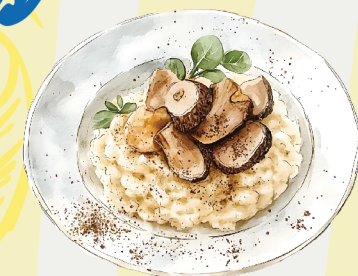
ROASTED BEET & FETA SALAD \$168

Arugula, candied walnuts, charred lemon-thyme vinaigrette
烤紅菜頭羊奶芝士沙律
芝麻菜、蜜餞核桃、烤檸檬百里香醋汁

La Baia

Pasta & Grains

意粉與飯



SPAGHETTI ALLA CARBONARA \$148

Guanciale, pecorino romano, cured egg yolk
卡邦尼意粉
豬頰肉、羅馬羊奶芝士、醃製蛋黃

PAPPARDELLE BOLOGNESE \$158

Hand-cut pappardelle, slow braised beef & pork bolognese
肉醬寬條麵
手工寬條麵、慢煮牛肉及豬肉肉醬

LASAGNA \$168

Bolognese, bechamel
焗千層麵
肉醬、白汁

SEA URCHIN AGLIO OLIO \$158

Linguine, sea urchin emulsion, confit garlic
海膽蒜油扁意粉
扁意粉、海膽乳化醬、油封蒜頭

TRUFFLE RISOTTO \$168

Black truffle, dried porcini, parmigiano reggiano
黑松露意大利飯
黑松露、乾牛肝菌菇、巴馬臣芝士

RAVIOLI DI OXTAIL \$168

Slow braised oxtail ragu, black truffle butter
慢燉牛尾餛飩
慢煮牛尾肉醬、黑松露牛油

VONGOLE WITH N'DUJA \$158

Squid ink Linguine, white wine, confit garlic, clams, n'duja
辣肉醬蜆肉墨汁意粉
墨魚汁扁意麵、白酒、油封蒜頭、蜆、辣肉醬

La Baia

Artisan PIZZA 手工薄餅



MARGHERITA

San Marzano tomato, mozzarella, basil
瑪格麗特薄餅
聖馬爾扎諾番茄、水牛芝士、羅勒

\$148

DIABOLO CALABRESE

spianata piccante, tomato sauce,
spicy honey
辣肉腸魔鬼薄餅
辣味扁肉腸、番茄醬、辣味蜜糖

\$158

TARTUFO E FUNGHI

Truffle béchamel, wild mushrooms,
mozzarella
松露雜菌薄餅
松露白汁、野菌、水牛芝士

\$158

THE BUTCHER

Chef's curated meats, tomato sauce,
caramelised onion jam, chilli oil
屠夫特選薄餅
廚師精選肉類、番茄醬、焦糖洋蔥醬、
辣椒油

\$168

TROPICANA

Tomato sauce, mozzarella, pineapple, ham
夏威夷風情薄餅
番茄醬、水牛芝士、菠蘿、火腿

\$158

PROSCIUTTO E RUCOLA

Tomato sauce, arugula, prosciutto,
lemon oil
火腿芝麻菜薄餅
番茄醬、火箭菜、風乾火腿、檸檬油

\$148

PESTO CHICKEN

Walnut pesto, grilled chicken, pine nuts
香蒜雞肉薄餅
合桃香草醬、烤雞肉、松子仁

\$158

QUATTRO FORMAGGI

Curated cheeses, truffle crema,
candied walnuts
四式芝士薄餅
精選芝士、松露忌廉、糖漬合桃

\$158

La Baia

Butcher & Ocean 主菜 (肉與海鮮)



WAGYU RUMP CAP

Beef fat confit potato, sherry jus
和牛臀肉
牛脂油封馬鈴薯、雪莉酒醬

\$318

SHORT RIBS

Parmigiano polenta, fried shallots, roasted baby carrots
慢燉牛小排
巴馬臣芝士粟米糊、炸乾蔥、烤迷你甘筍

\$278

HERB ROASTED CHICKEN

Dry-aged, lemon-rosemary jus, Parmigiano polenta
香草烤雞
乾式熟成雞、檸檬迷迭香肉汁、巴馬臣芝士粟米糊

HALF FULL
半隻 全隻
\$218 \$358

GRILLED OCTOPUS

Smoked paprika butter, confit fingerling potatoes,
pickled red onions
烤八爪魚
煙燻甜椒粉牛油、油封手指薯、醃紅洋蔥

\$248

PAN-SEARED BRANZINO

Salmon roe beurre blanc, charred lemon
香煎海鱸魚
三文魚籽白牛油汁、烤焦檸檬

\$258

La Baia

To Complete 甜點



TIRAMISU ESPRESSO

Soaked ladyfingers, mascarpone cream

意式芝士蛋糕

濃縮咖啡浸泡手指餅、馬斯卡邦尼忌廉

\$88

VANILLA BEAN PANNA COTTA

Seasonal berry compote

雲呢拿籽奶凍

季節雜莓醬

\$78

GELATO OF THE DAY

Ask our server for today's selection

是日精選意式雪糕

請向服務員詢問當日口味

\$68

La Baia



A seaside escape inspired by Italian coasts,
celebrating seasonal local harvests and
crafted pairings to savor