



MONTENAPOLEONE

1817

## FESTIVE SET MENU - FESTIVAL WALK

24-26, 31 Dec 2025 &amp; 1 Jan 2026

4 Courses	Antipasti + Zuppa + Primo / Secondi + Dolci	\$700
5 Courses	Antipasti + Zuppa + Primo (Half) + Secondi + Dolci	\$800

## WELCOME DRINKS

A glass of Sparkling Wine/ House White/ House Red/ Soft Drinks/ Orange Juice

## ANTIPASTI

choose one

<i>Italian Antipasti Platter</i> with Port Wine Duck Liver Mousse	<i>Boston Lobster &amp; Pear Salad</i> black truffle dressing
意式前菜拼盤伴砵酒鴨肝慕絲	波士頓龍蝦香梨沙律、黑松露醬
<i>Pan-seared Scallops with Pancetta</i> lemon white wine sauce 香煎帶子配意式煙肉、檸檬白酒汁 +\$48	

## ZUPPA

choose one

<i>Pumpkin Ginger Cream Soup</i> 南瓜薑忌廉濃湯	<i>Lobster Bisque</i> 龍蝦濃湯 +\$58
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## PRIMO

choose one

<i>(V) Burrata Pumpkin Risotto</i> 布拉塔芝士南瓜意大利飯	<i>Wagyu Beef Pappardelle</i> 和牛意大利寬條麵
<i>Linguine with Crabmeat</i> 鮮蟹肉意大利扁麵	

## SECONDI

choose one

<i>Grilled Spring Chicken with Roasted Pumpkin</i> peppercorn sauce 烤春雞伴燒南瓜、黑胡椒汁	<i>Roasted U.S. Prime Rib Eye (8oz)</i> brussels sprouts, red wine sauce 烤美國頂級肉眼、紅酒汁
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<i>Grilled Half Boston Lobster, White Cod, Squid &amp; Marina Clams</i> garlic butter sauce 燒波士頓龍蝦(半隻)、白鱈魚、魷魚及大蜆 +\$98	<i>Char-grilled Australian Wagyu Tomahawk</i> (2 persons serving) truffle fries, tomato salad, mustard gravy sauce 炭燒澳洲和牛斧頭扒 +\$280
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## DOLCI

choose one

 <i>Homemade Tiramisù, Shaved Chocolate (no alcohol)</i> 自家製意大利芝士蛋糕、鮮刨朱古力(不含酒)	<i>Christmas Coffee &amp; Figs Cake with Homemade Gelato</i> 咖啡無花果蛋糕、自家製意式雪糕
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## Coffee or Tea

咖啡或茶



COVA's Signature

(V) Vegetarian

Subject to 10% service charge. Please inform us in case of any food allergy before placing your order.  
Advanced booking less \$100 offer (each set) is available for the reservations made on or before 9 Dec 2025.  
10% service charge applies based on original price. The advanced booking offer cannot be used in conjunction with other promotions and vouchers.