



FROM THE KITCHEN

COLD DISHES

Seasonal Mixed Green Salad Datterino tomato, shallot, balsamic vinaigrette	\$ 120
Buffalo Mozzarella Datterino and San Marzano tomato, fresh basil and extra virgin olive oil	\$ 180
Fine Italian Cheese Selected from the best producers	\$ 180
Octopus and Potato Salad Black olive and lemon olive oil dressing	\$ 230
Angus Beef Carpaccio "2 milk" cheese, almond,rocket and orange dressing	\$ 250
Prime Selection of Cold Cuts Assorted air dried and cured meats	\$ 280

HOT DISHES

Classic Minestrone Soup Mixed vegetables and pesto	\$ 120
Wild Mushroom Soup Homemade sausage crostini	\$ 150
Pan fried Scamorza Cheese Arugula and Datterino tomato salad	\$ 160
Baked Eggplant Classic Parmigiana	\$ 190
Baby Octopus Stew of Italian "Moscardini" octopus, potato, tomato, garlic bread	\$ 280
Fritto Misto Deep fried selection of only Italian seafood with classic condiment	\$ 290

All prices are in Hong Kong dollars and subjected to 10% service charge



FROM THE BAKERY OVEN 36 HOURS NATURAL FERMENTATION

HOMEMADE PIZZA

Margherita Mozzarella, tomato and fresh basil	\$ 160
Piccante Spicy salame and mozzarella	\$ 180
Pesto Mozzarella, pesto sauce, semi-dried cherry tomato, sun-dried tomato and Parmesan	\$ 190
Mediterranea Mozzarella, tomato sauce, Mediterranean anchovies, black olives and garlic oil	\$ 200
Bufala Tomato sauce, fresh buffalo mozzarella and basil	\$ 210
Norcina Homemade sausage, mushroom and mozzarella	\$ 230
Prosciutto and Formaggi Parma ham, gorgonzola, taleggio cheese, mozzarella	\$ 230
Estiva Mozzarella, cherry tomato, rocket, Parma ham and shaved parmesan	\$ 250
La Pizza di CIAK Special recipe inspired by fresh ingredients (please ask your server)	\$ 280
2 Gusti Pick your 2 favorites from the above selection	\$ 280

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FROM THE PASTA BAR

HOMEMADE PASTA

Tagliolini Datterino cherry tomato and pesto sauce	\$ 180
Tagliolini Classic carbonara	\$ 190
Tagliatelle Prime beef and mortadella ham meatballs in tomato sauce	\$ 210
Baked Classic Lasagna Wagyu beef Bolognese	\$ 220
Tagliatelle Wagyu beef Bolognese in traditional style	\$ 230
Lasagnette Homemade sausage, mushroom and buffalo mozzarella	\$ 230
Fettuccine Italian mazzancolle king prawns and zucchini	\$ 310
Ravioli Alaskan king crab meat, scallop, prawn with broccoli purée and semi-dried Datterino tomato	\$ 350

ARTISANAL PASTA FROM MASSIMO MANCINI

Penne Arrabbiata	\$ 170
Mezze Maniche Homemade spicy sausage, red chicory, gorgonzola cheese sauce	\$ 220
Spaghetti Garlic, olive oil and chilli pepper with Sardinian bottarga	\$ 230
Trenette Clams with garlic, olive oil and chilli pepper	\$ 290

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FROM THE CHARCOAL GRILL

MEAT

Homemade Sausage CIAK signature	\$ 140
>> Choose in between the classic or the spicy version from our Chef's original recipe	
Iberico Pork Neck 250 gr Spain	\$ 280
Beef Tenderloin 150 gr US	\$ 350
Lamb Chop Scottadito Style 240 gr US	\$ 360
Prime Sirloin Steak 260 gr US	\$ 450
Prime Bone in Rib Eye 1.2 kg US	\$ 1300
Fiorentina Style Mayura T-Bone Steak 1.5 kg Australia	\$ 1900
Roasted Spring Chicken France	\$ 220 /half \$ 350 /whole

>> All meat dishes are served with CIAK mustard sauce and horseradish cream

FISH& SEAFOOD

Bread Crumbed Calamari & Prawn Skewers with mix green salad Italy	\$ 350
Pan-Fried Cod Seafood jus, clams and green asparagus Alaska	\$ 360
Whole Grilled Seabass (for two) Italy	\$ 680

CHOOSE YOUR OWN SIDES

\$80 /Portion

Potato Roasted or mashed	Grilled mixed seasonal vegetables
Potato fries	Sautéed spinach
Sautéed mushrooms	Mixed green salad

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FROM THE PASTRY

DESSERTS

Pavlova Crispy meringue, white chocolate cream, passion fruit sorbetto	\$ 100
Fondant Warm chocolate and amaretto fondant, coconut ice cream	\$ 120
Ricotta Cheese Tart Stracciatella ice cream	\$ 120
Tiramisu Lady Finger sponge, coffee jelly, coffee ice cream	\$ 140
Lemon Tart Crispy praline, vanilla ice cream	\$ 140
Apple Tart Vanilla ice cream and salted caramel sauce	\$ 150

CAKE BY THE SLICE

Served with your choice of ice cream (1 scoop): Vanilla, Hazelnut, Strawberry, Lemon

Strawberry Fresh strawberries, whipped cream and strawberry jam	\$ 90
Mango Fresh mango, raspberry mousse, sponge cake, mango mousse	\$ 100
Tiramisu Lady finger coffee sponge, mascarpone cream and chocolate	\$ 100
Three Chocolate Dark chocolate, white chocolate and milk chocolate	\$ 100
Chestnut Chestnut mousse, crunchy "Dulcey" chocolate and soft meringue	\$ 100
Sacher Hazelnut and coffee, crunchy ganache and almonds	\$ 100
Pistachio Pistachio sponge and mousse, blood orange jelly and apricot cream	\$ 100
Praline Meringue, praline mousse, chocolate mousse and gianduja crunch	\$ 100

Gelato and Sorbetto with crumbles and berries	Per Scoop \$ 50
- Gelato: chocolate, pistachio, stracciatella, vanilla, coffee, hazelnut	
- Sorbetto: lemon, strawberry, passion fruit, raspberry, lime	

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