



VELO means hidden and veiled in Italian.
A hidden culinary sanctuary where food, art and experience collide

ANTIPASTI

Appetisers that are meant for sharing, for you to indulge in an array of delicious flavours

- Insalata VELO VELO 沙律 (VG)**.....\$118
Mesclun green salad, fennel, avocado, carrot, cherry tomato, balsamic dressing
- Cozze alla Marinara 香蒜辣蕃茄煮青口**.....\$148
Black mussels, white wine, garlic, parsley, spicy tomato broth
- Scaloppa di Fegato Grasso 香煎鵝肝配杏桃醬**\$158
Pan-fried foie gras, light spicy apricot compote
- Carpaccio di Manzo 生牛肉薄片配火箭菜沙律**\$168
Beef carpaccio, rocket salad, shaved parmesan, mustard dressing
- Frittino Misto 意大利酥炸海鮮盤**.....\$188
Fried squid, Mediterranean tiger prawns, basil aioli
- Burrata e Pomodorini e Prosciutto di Parma 布拉塔芝士配巴馬火腿沙律**\$188
Creamy burrata, cherry tomato, basil, Parma ham
- Insalata di Polpa di Granchio e Avocado 蟹肉牛油果沙律**\$188
King crab meat, avocado, micro greens
- Carpaccio di Tonno al Pepe Rosa e Pistacchio 吞拿魚薄片配橘子汁**\$208
Tuna carpaccio, wild pink peppercorn, pistachio, citrus dressing
- Insalata di Astice 龍蝦沙律 (S)**\$228
Lobster, orange, lettuce, celery, red onion, lemon vinaigrette
- Polpo alla Griglia 香煎西班牙八爪魚配檸檬酸瓜柳汁 (S)**\$228
Grilled Spanish octopus with lemon caper sauce, cherry tomato, olive oil

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SEAFOOD FEASTS

Bringing you the freshest taste from the ocean

Selezione di Frutti di Mare e Ostriche 精選海鮮拼盤 (S)

Fresh oysters, lobster, king crab, tiger prawns, mussels, scallops, octopus and clams, served chilled on ice with lemon and signature house condiments

Chef's Selection for Two persons 二人份	\$788
Chef's Selection for Four persons 四人份	\$1388

Choose a la carte per single item 讓您挑選:

Diamond Clams 鑽石蜆 (100 gr)	\$98
Whelk 海螺 (100 gr)	\$108
Steamed Prawns 蒸蝦 (100 gr)	\$198
Hokkaido Scallops 北海道帶子 (100 gr)	\$208
Alaskan King Crab Leg 阿拉斯加長腳蟹 (100 gr)	\$228
Scampi 小龍蝦 (100 gr)	\$228
Boston Lobster 波士頓龍蝦 (450 gr)	\$448

Scelta di Ostriche 是日精選生蠔

Daily market selection of fresh oysters served on shaved ice with lemon and spicy sauce

Huitres Hélie 黃金生蠔 (per pc)	\$28
Special N2 特級生蠔 (per pc)	\$48
Gillardeau N2 芝拉島蠔 (per pc)	\$68

Caviale di Nostra Importazione con Condimenti Classici 頂級魚子醬

Our own Imported Premium Siberian sturgeon caviar selection on crushed ice, served with blinis pancakes and classic condiments

50 gr (for one to two persons 一至二人份)	\$1288
125 gr (for three to four persons 三至四人份)	\$2888
250 gr (for more than five persons 五人份或以上)	\$5888

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SOUP & PASTA

Classic favourites with creative interpretation, the taste you won't forget

SOUPS 湯品

Minestrone al Pesto 意大利雜菜湯配香菜汁 (V)\$98

Minestrone soup with pine nuts and basil pesto

Crema di Funghi e Tartufo Nero 黑松露野菌湯 (S) (V)\$138

Wild mushrooms, black truffle cappuccino soup

PASTA 意粉

Penne con Salsiccia Funghi e Pomodoro 意大利香腸配蘑菇蕃茄醬長通粉\$188

Penne pasta with Italian sausage, mushrooms, tomato, Pecorino cheese

Tortelloni di Culatello con Burro e Salvia 意式煙肉餛飩\$188

Culatello ham-filled ravioli with sage butter sauce

Risotto ai Porcini 意式牛肝菌燴飯 (V)\$228

Carnaroli rice, porcini mushroom, Reggiano parmesan

Tagliatelle al Tartufo Nero 黑松露自家製闊麵條 (V)\$248

Home-made tagliatelle pasta with Italian black truffle, rocket salad

Tagliolini al Granchio 蒜香蟹肉自家製幼扁麵 (S)\$268

Home-made tagliolini pasta, crab meat, sun-dried tomato, garlic and olive oil sauce

Linguine alle Vongole 白酒蒜香大蜆扁意粉\$268

Linguine with clams, white wine and spicy garlic olive oil

Pappardelle ai Gamberi e Zucchine 意式青瓜地中海紅蝦自家製闊長麵\$298

Fresh pappardelle pasta with Mediterranean red prawns and zucchini

Spaghetti ai Ricci di Mare 香辣海膽意粉 (S)\$318

Spaghetti with sea urchin, garlic, chili and parsley

Spaghetti all'Astice 波士頓龍蝦蕃茄意粉 (S)\$348

Spaghetti with Boston lobster and fresh home-made tomato sauce

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IN-HOUSE DRY AGED BEEF

Dry Aging is a traditional way to cure meat to concentrate the flavours and to tenderize the meat so as to increase its succulence and juiciness

Tagliata di Manzo alla Rughetta 安格斯牛扒\$298

Tuscan-style grilled and sliced Angus beef with rocket leaves

Filetto di Bue 牛柳扒

US beef tenderloin steak

For her (200 gr)\$298

For him (300 gr)\$388

Bistecca Marezzata 霜降牛扒 (S)

Wagyu beef sirloin steak

For the connoisseurs (200 gr)\$428

For the hungry connoisseurs (300 gr)\$598

Bistecca di Sottofiletto di Manzo 牛肉眼扒

US prime ribeye steak

For the meat lovers (350 gr)\$368

For the ravenous meat lovers (800 gr)\$788

Costola di Manzo Brasata alle Erbe 慢煮牛肋骨

Sous-vide beef ribs with bay leaves and garlic

For sharing (1 kg)\$788

Bistecca di Tomahawk 斧頭扒 (S)

Tomahawk Steak

For the family (1.2 kg)\$888

Bistecca alla Fiorentina T骨牛扒

Beef T-bone steak

For the family (1.2 kg)\$1488

Sauces of Choice (one serving) 醬汁選擇

- Port wine and veal juice 波特酒牛肉汁
- Red wine sauce gravy 紅酒醬
- Green pepper sauce 青椒醬
- Mushroom sauce 蘑菇醬
- Mustard grain sauce 芥末醬
- Black pepper sauce 黑椒醬

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MAIN COURSE

Perfectly seasoned and cooked to the flavours you desired

- Salmone Norvegese su Crema di Asparagi 香煎挪威三文魚**\$208
Pan-fried Norwegian salmon on asparagus cream and purple potato crisps
- Polletto alla Griglia 香草燒春雞**\$238
Grilled spring chicken marinated in seasonal herbs
- Zuppa di Pesce 意式蕃茄海鮮湯**\$298
Mediterranean fish, clams, calamari, prawns, langoustines in a tomato broth
- Costine di Agnello 澳洲嫩羊扒**\$328
Australian grilled lamb chops (200 gr) served with mint sauce
- Branzino al Sale 撒丁島式焗海鱸魚 (S)**\$338
Sardinian-style salt crust oven-baked sea bass
- Astice al Cartoccio 焗波士頓龍蝦配蘆筍及蕃茄**\$468
Baked Boston lobster, asparagus, tomato, potato, lemon oil, chervil
- Grigliatina Mista di Pesce e Crostacei 香烤海鮮拼盤 (S)**\$488
Mixed grilled langoustines, tiger prawns, scallops and other fresh catch of the day

SIDES 配菜

- Rosemary roasted potatoes 迷迭香烤薯仔 (VG)\$68
- Sautéed brown button mushrooms 炒蘑菇 (VG)\$68
- Crispy potato fries 薯條 (VG)\$68
- Mashed potatoes 薯蓉 (V)\$68
- French green beans 法邊豆 (VG)\$88
- Sautéed spinach with butter 炒牛油菠菜 (V)\$88

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ITALIAN PIZZA

Thin-crust Roman-style pizzas, fresh from the oven

- Pizza Margherita 瑪格麗塔 (V)**\$168
Tomato sauce, basil, mozzarella cheese
- Pizza Salamino Piccante 意式辣肉腸薄餅**\$188
Spicy salami, black olive, mozzarella cheese
- VELO al MUSEA Pizza VELO MUSEA限定薄餅 (S) (V)**\$208
Five cheeses, mozzarella, gorgonzola, smoked scamorza, parmesan, taleggio and pears
- Pizza Prosciutto di Parma 意大利巴馬火腿火箭菜薄餅**\$228
Parma ham, arugula salad, diced tomato, mozzarella cheese, shaved cheese
- Pizza Porcini e Salsiccia 意式香腸配牛肝菌薄餅**\$228
Porcini mushroom, Italian sausages, tomato, mozzarella cheese
- Pizza al Tartufo Nero 黑松露薄餅 (V)**.....\$248
Mascarpone cheese, black truffle, mache salad, mozzarella cheese

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DESSERT

Save room for a sweet little gastronomy surprise

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- Tiramisù 提拉米蘇**\$88
Home-made classic tiramisu
- Panna Cotta ai Frutti di Bosco 奶凍配野莓醬**\$88
Panna cotta with wild berries sauce
- Torta di Biscotti con Gelato 奧利奧曲奇蛋糕配意式香草雪糕**\$88
Oreo cookie cake with vanilla gelato ice cream
- Sfogliata di Mango e Mandorle con Sorbetto al Mango 鮮芒果杏仁雪葩**\$88
Fresh mango and toasted almonds puff pastry with mango sherbet
- Tartufo Gelato al Cioccolato 冰凍軟心黑朱古力**\$88
Dark chocolate frozen black truffle
- Torta della Settimana 精選自製蛋糕**.....\$88
Cake of the week
- Piatto di Formaggi 芝士乾果拼盤**\$148
Assortment of four types of Italian cheeses with fruit
- Gelato Fatto in Casa 自製意式雪糕**.....\$42
Homemade Italian Ice Cream (per scoop) ask the servers for daily available flavours

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