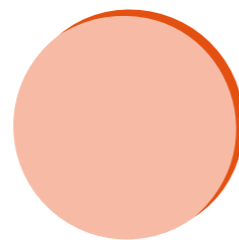


Bottle Beers

PERONI (33CL)	\$50
CORONA	\$50
YOUNG MASTER	\$50
SASSY CIDER ROSE / ORGANIC \$60	

Draught Beers

PERONI (25CL)	\$45
PERONI (40CL)	\$80



Wines & Sparkling

Sparkling

	gls btl
PROSECCO	\$80 \$398
CHAMPAGNE VEUVE CLICQUOT BRUT	\$780
BILLECART - SALMON N.V. / BILLECART ROSÉ	\$998
RUINART - BLANC DE BLANCS	\$1088

White

PINOT GRIGIO - Chiaro	\$348
SAUVIGNON BLANC - Château d'Astruc	\$70 \$348
CHARDONNAY - Camille de Labrie	\$85 \$420
VIOGNIER - Les Vignes d'à Côté, Cuilleron	\$458
VIRÉ-CLESSÉ "QUINTAINE" - Domaine Michel	\$528
SANCERRE - Domaine Guirault	\$568
MARSANNAY - Olivier Guyot	\$598
MEURSAULT - Justin Girardin	\$598

Rosé

CHÂTEAU D'ASTRUC ROSÉ - Paul Mas	\$70 \$348
DOMAINE LA ROUILLÈRE - GRANDE RESERVE	\$90 \$448
WHISPERING ANGEL - Château d'Esclans	\$100 \$498
MINUTY - Rose & Or	\$598
CHÂTEAU DE PAMPELONNE	\$528

Red

MALBEC - Château d'Astruc, Paul Mas	\$70 \$348
SYRAH - Les Vignes d'à Côté, Cuilleron	\$85 \$418
CHÂTEAU HAUT SELVE	\$428
CÔTES DU RHÔNE - Visan	\$488
MERCUREY - Domaine Roux	\$588
MARSANNAY - Olivier Guyot	\$618
CORNAS - Alain Verset	\$618
POMMARD - Justin Girardin	\$950
CROZES HERMITAGE - Alain Graillot - MAGNUM	\$1100

Spirits

SMIRNOFF	\$78
TANQUERAY	\$78
JOHNNY WALKER	\$78
12/12 PASTIS	\$60

Mocktails

LEMON SQUASH	\$58/\$98 jug
VIRGIN MOJITO	\$58/\$98 jug

Fresh Juices & Soft Drinks

ORANGE + GINGER JUICE	\$65
ORANGE + CARROT + LEMON JUICE	\$65
ORANGE JUICE / APPLE JUICE	\$60
COKE/ COKE ZERO	\$35
TONIC/ SODA / SPRITE / FANTA	\$35

Coffee & Co

ESPRESSO	\$30
DOUBLE ESPRESSO	\$35
CAPPUCCINO/ LATTE	\$40
CHAMOMILLE	\$40
ENGLISH BREAKFAST	\$35
LEMON ICE TEA	\$40

Water

PANNA (75CL)	\$55
SAN PELLEGRINO (75CL)	\$55
NORDAQ WATER (STILL / SPARKLING)	\$20

Lantana
Beach Club

Share your happy moment with us! @lantana_hk
5322 7969 40, Lower Cheung Sha Beach

Apéro & Cocktails

CLASSICAL APEROL SPRITZ	\$88
CHANDON GARDEN SPRITZ	\$90 gls/\$428 btl
RED SANGRIA	\$88 gls/\$298 jug
MOJITO	\$88
EXPRESSO MARTINI	\$88

Bits & Bites

OLIVE TAPENADE & SOURDOUGH 新鮮橄欖醬 配 酸種麵包	\$70
COLD CUT PLATTER 凍肉拼盤	\$198
CRUDITY BASKET w/ hummus & veggie sticks 新鮮蔬菜盤 配 鷹嘴豆泥	\$108
FRIES W/ TRUFFLE MAYO 炸薯條 配 黑松露蛋黃醬	\$68
CHICKEN WINGS 香脆雞翼	\$98
CROQUE MONSIEUR w/ mixed salad 法式火腿芝士三文治 配 沙律	\$118

Salads

GREEK SALAD 🌿 w/ cucumber, feta cheese, bell pepper, black olives 希臘沙律 配 青瓜, 菲塔芝士, 燈籠椒及黑橄欖	\$148
PASTA SALAD w/ fusilli pasta, tomatoes, cucumber, black olives & lemon dressing 螺絲粉沙律 配 蕃茄, 青瓜, 黑橄欖及檸檬汁 add feta cheese 加菲達芝士 (+\$40) or parma ham 或巴馬火腿 (+\$60)	\$138
CAPRESE SALAD w/ tomato, buffalo cheese, basil, olive oil, balsamic vinegar 水牛芝士球 及 車厘茄沙律 配 羅勒葉, 橄欖油及意大利香醋	\$158
NIÇOISE SALAD w/ tuna, bell pepper, celery, French beans, soft boiled eggs, radish & anchovies 尼斯沙律 配 羅馬生菜, 麵包粒, 水煮蛋及鯷魚汁	\$148
CAULIFLOWER RICE SALAD 🌿 w/ tomato, cucumber, red onions, coriander 椰菜花飯沙律 配 蕃茄, 青瓜, 紅洋蔥及芫荽 add feta cheese 加菲達芝士 (+\$40)	\$138

Pizzas

MARGARITA PIZZA 🌿 w/ mozzarella, tomato, basil & extra virgin olive oil 配水牛芝士, 蕃茄醬, 羅勒葉及特級初榨橄欖油	\$158
PROSCIUTTO DI PARMA PIZZA w/ mozzarella, tomato sauce, prosciutto, arugula & olive oil 配水牛芝士, 蕃茄醬, 帕爾瑪火腿, 芝麻菜及橄欖油	\$178
REGINA PIZZA w/ mozzarella, tomato sauce, Italian baked ham, mushrooms, olives & basil leaves 配水牛芝士, 蕃茄醬, 意大利烤火腿, 蘑菇, 橄欖及羅勒葉	\$168
QUATTRO FORMAGGI PIZZA 🌿 w/ mozzarella, scamorza, gorgonzola & fontina Cheese 配水牛芝士, 斯卡莫扎芝士, 貢佐拉芝士及芳提娜芝士	\$188
PEPPERONI PIZZA 🌶️ w/ mozzarella, tomato sauce, oregano, basil, thyme & pepperoni slices 配水牛芝士, 蕃茄醬, 奧勒岡草, 羅勒葉, 麝香草及辣肉腸	\$178
POLLO PIZZA w/ mozzarella, chicken breast, ricotta & parsley 配水牛芝士, 雞胸肉, 瑞可塔及蕃茜	\$168
BURRATA PIZZA w/ mozzarella, tomato sauce, arugula, olives & burrata 配水牛芝士, 蕃茄醬, 芝麻菜, 橄欖及水牛芝士波	\$198
VEGGIE PIZZA 🌿 w/ mozzarella, tomato sauce, mushrooms & ricotta 配水牛芝士, 蕃茄醬, 蘑菇及乳清芝士	\$168

Add Pizza Toppings

parma ham / italian baked ham / feta cheese / coppa 巴馬火腿 / 意大利烤火腿 / 菲達芝士 / 高柏火腿	\$30
mushroom / black olive / bell pepper / anchovies / egg 蘑菇 / 黑橄欖 / 燈籠椒 / 鯷魚汁 / 蛋	

Mains

SEARED SALMON FILLET w/ couscous & sauce vierge 烤三文魚柳 配 北非小米 及 法式橄欖番茄檸檬蒜醬	\$248
CHEESE BURGER w/ fresh salad, tomato, red onion, emmental cheese, french fries 芝士漢堡 配 沙律、番茄、紅蔥頭、艾文頓芝士 及 炸薯條	\$188
SIRLOIN STEAK W/ FRIES w/ Beurre Maître d'Hôtel (parsley butter) 西冷牛扒 配 黑椒汁 及 炸薯條	\$368
LINGUINE AGLIO E OLIO 🌿🌶️ w/ sliced garlic, fresh chilli & olive oil 香蒜橄欖油意大利麵 配 大蒜片, 新鮮辣椒及橄欖油	\$148
TAGLIATELLE CARBONARA w/ onions, pancetta, egg & pecorino cheese 卡邦尼意大利麵 配 洋蔥, 意式煙肉, 雞蛋及意大利綿羊芝士	\$168
LINGUINE SPINACH 🌿 w/ spinach & mushrooms 菠菜野菌意大利麵	\$148
PENNE BOLOGNESE w/ minced beef, parmesan & tomato sauce 肉醬意大利麵 配 碎牛肉、帕爾馬芝士及番茄醬	\$158

Desserts

TIRAMISU mascarpone cream, coffee & lady fingers 提拉米蘇	\$88
NUTELLA PIZZA w/ seasonal fruits 榛子醬比薩 配 時令水果	\$108
MÖVENPICK ICE CREAM chocolate / strawberry / vanilla 朱古力 / 草莓 / 雲呢拿	\$38



10% Service charges