

Salad & Starters 沙律及頭盤

Heart of romaine lettuce with croutons, applewood smoked bacon & Caesar dressing

羅馬生菜苗伴麵包糠及蘋果木燻煙肉配凱撒沙律汁

House salad with Zelo dressing

Zelo 沙律

Roasted roots vegetable with rocket, goat cheese & honey balsamic dressing

烤蔬菜伴芝麻菜、山羊芝士及蜜糖黑醋汁

36-month Iberico ham with tomato bread

西班牙黑毛豬火腿肉(36個月) 伴鮮蕃茄麵包

Roasted cherry tomato with bocconcini and arugula pesto

烤車厘茄伴意大利水牛芝士及芝麻菜香草醬

Crabmeat stuffed Navarra pimento with capers, olives and olive oil

蟹肉釀西班牙燈籠椒伴水瓜柳、橄欖及橄欖油

Pan fried foie gras with grapefruit, panettone and campari

rhubarb broth 香煎鵝肝伴柚子及意大利水果麵包配果酒大黃

Beef carpaccio with capers, arugula & shaved parmesan

薄切生牛肉配水瓜柳及巴馬臣芝士碎

Yellow tail carpaccio with blood orange, white balsamic and pomelo

薄切油甘魚伴香橙，意大利白醋及柚子

Warm marinated artichokes with parma ham

醃製雅枝竹配意大利帕爾瑪火腿

Cream of butternut squash soup

南瓜忌廉湯

Soup of the day

精選餐湯

Daily oyster selections

生蠔

Main Dishes 主菜

Saffron Valencia paella with shrimps, scallops, calamari, clams and sausage (for 2 people sharing and please allow 25 minutes)

蕃紅花西班牙海鮮燴飯 (供 2 人享用; 製作需時 25 分鐘)

Crackling crusted sea bass with baby squid, cured tomato and saffron

焗海鱸魚伴魷魚仔，蕃茄乾及蕃紅花

Pan roasted Moroccan salmon with preserved lemons, green olives

and cauliflower puree 燒摩洛哥式三文魚伴醃漬檸檬，青橄欖及椰菜花蓉

Seared sea scallops with a curried-cumin eggplant puree, frisse lettuce and blood orange vinaigrette

輕煎帶子伴芹菜根，青豆及西班牙辣肉腸

Orecchiette with asparagus, artichokes, broccoli, zucchini with a Sicilian tomato pesto

意大利耳朵粉伴鮮蘆筍，雅枝竹，西蘭花，胡瓜伴西西里蕃茄香草醬汁

Tagliolini with duck ragout and porcini mushroom

燴鴨配牛肝菌意大利扁意粉

Green risotto with raw octopus, sea urchin, peas and mint

八爪魚刺身及海膽意大利飯伴青豆及薄荷

Chicken agnolotti with pumpkin, sage and sicilian cherry tomatoes

意大利雞肉雲吞伴南瓜，鼠尾草及西西里車厘茄

Pan roasted USA strip loin with potato puree and asparagus

燒美國西冷牛扒伴薯蓉及鮮蘆筍

Grilled Mediterranean lamb rack with goat cheese gnocchi and quince

燒地中海式羊架伴山羊芝士薯粉糰及番木瓜

Grilled USA beef tenderloin with borlotti beans, pickled garlic and queso de cabra al vino

烤美國牛柳伴羅馬紅豆，醃製蒜蓉及酒香山羊芝士

Crispy skin suckling pig “La Mancha” with clams, chorizo and parsley

broth 香脆西班牙乳豬配蜆肉，西班牙辣肉腸

Milanese de iberico pork chop with a manchego cheese and

celery root salsa 米蘭式黑毛豬扒（西班牙）配羊奶芝士及芹菜莎莎

Zelo Wagyu beef burger with cheddar cheese, red onion jam, butter lettuce and fries with truffle mayonnaise

Zelo 和牛漢堡配車打芝士、甜洋蔥、牛油菜、薯條及松露醬

Roasted spring chicken, apple wood smoked bacon, broad beans,

almonds and raisins 烤春雞伴蘋果木煙燻肉，蠶豆，杏仁及提子乾

All the prices are subject to 10% service charge

價格另收加一服務費

Tapas 小食

Daily oyster selections

生蠔

Coffin Bay oyster shooter with tomato consommé, green olives and vanilla

澳洲生蠔特飲

Crispy calamari with lemon aioli

炸魷魚圈伴檸檬蒜粒沙律醬

Shrimps with chorizo sausage and picante paprika

鮮蝦配西班牙辣肉腸及香辣燈籠椒

Iberico chorizo on lentils, pimento and Idiazabal cheese

西班牙辣肉腸伴小扁豆、燈籠椒及西班牙煙燻硬芝士

Grilled octopus with smoked paprika, new potato and black squid ink

烤八爪魚伴煙燻燈籠椒、新薯及黑墨汁

Boneless chicken wings “tzatziki” with pine nuts, feta and apricots

希臘無骨雞翼伴松子仁、羊奶軟芝士及杏圍

Sardine “Escabeche” with romesco and radish

醋酸沙甸魚伴蒜香果仁醬及蘿蔔

Croquettes filled with manchego cheese, red onion and iberico ham

西班牙黑毛豬火腿肉、紅洋蔥及羊奶芝士炸薯餅

Crispy whitebait fish with lemon & salt

鹽香脆小銀魚伴檸檬

A selection of three kinds of Catalonia style bruschetta

三味西班牙式多士

Catalonia bruschetta of roasted peppers, eggplant and sherry vinegar

西班牙蒜香蕃茄多士配烤辣椒、茄子及白酒醋

Catalonia green olives and anchovies bruschetta

西班牙青橄欖及鯷魚柳蒜香蕃茄多士

Barcelona confit of salmon & red onion bruschetta

巴塞隆拿式醃漬三文魚及紅洋蔥蒜香蕃茄多士

Zelo golden crispy fries with house dipping sauces

香脆薯條配自製醬汁

Hummus and pita bread

埃及豆泥沾醬及中東扁麵包

Tapas Serving Time:

Monday to Friday : from 3 pm

Saturday and Sunday : all day

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Desserts 甜品

Pistachio tuille with caramelized chocolate mousse and pistachio gelato

開心果脆餅配焦糖朱古力慕絲及開心果仁雪糕

Warm pineapple almond cake with ricotta cheese and chocolate (please allow 10 minutes)

暖菠蘿杏仁蛋糕伴軟羊奶芝士及朱古力(製作需時 10 分鐘)

Soft centered chocolate cake with vanilla gelato (please allow 10 minutes)

朱古力心太軟伴意大利香草雪糕 (製作需時 10 分鐘)

Sugar coated malasadas with chocolate dipping sauce

甜甜圈伴朱古力醬

Tiramisu'

意大利芝士蛋糕

Strawberries with melon ice and mascarpone

草莓伴蜜瓜冰及意大利軟芝士

Cheese platter served with mustard fruits (3 or 5 kinds)

芝士拼盤配芥末乾果 (3 或 5 款)

Taleggio (cow milk)

意大利泰勒吉奧芝士(牛奶)

Cabrales D.O.P. (cow, goat and sheep milk)

西班牙藍芝士 (牛奶, 山羊奶及羊奶)

Ubriaco del piave (cow milk)

意大利德爾皮亞酒香芝士(牛奶)

Idiazabal (sheep milk)

西班牙硬芝士(羊奶)

Manchego (sheep milk)

西班牙芝士(羊奶)

Murcia al vino (cured goats cheese)

西班牙穆爾西亞芝士 (乾山羊芝士)

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