

TASTING MENU

BURRATA PUGLIESE

HEIRLOOM MARINATED TOMATO COMPOSITION, PESTO POWDER

水牛芝士, 醃蕃茄, 香草

OR

CAPELANTE

PAN-FRIED HOKKAIDO SCALLOPS, POTATO, WHITE RADISH, BLACK GARLIC, ROSEMARY

北海道帶子, 馬鈴薯, 小蘿蔔, 黑蒜, 迷迭香

OR

ASTICE & CACIUCCO

ADD \$150

POACHED LOBSTER, CACCIUCCO SAUCE, FRENCH BEAN, CELERY ROOT CREAM, CAVIAR

波士頓龍蝦, 法邊豆, 芹菜根, 魚子醬

CAPELLINI CON ASTICE

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 波士頓龍蝦, 蕃茄汁, 羅勒

OR

TORTELLI & WAGYU

SLOW COOKED WAGYU BEEF CHEEK,

VEAL REDUCTION, SAFFRON CHIPS

意大利雲吞, 和牛面頰, 番紅花脆片

OR

PAPPARDELLE & GAMBERI ROSSI SICILIANI

ADD \$150

MAZARA RED PRAWNS, SAVOY CABBAGE, SICILIAN OLIVE OIL

自家製闊麵, 意大利紅蝦, 皺葉包心菜

BRANZINO DI ORBETELLO

ITALIAN SEABASS, BUTTER LETTUCE CREAM, CAULIFLOWER GRATIN, CAVIAR, DILL

意大利鱸魚, 奶油生菜忌廉, 焗椰菜花, 魚子醬, 刁草

OR

AGNELLO & CIPOLLE DI TROPEA

LAMB RACK, TROPEA RED ONION, SOUR CABBAGE, CARROTS, MINT

燒羊鞍, 甜洋蔥, 酸椰菜, 甘筍, 薄荷

OR

FILETTO ALLA ROSSINI

ADD \$150

BEEF TENDERLOIN, GOOSE LIVER, BLACK TRUFFLES, SPINACH, MARSALA SAUCE

牛柳, 鵝肝, 黑松露, 菠菜, 甜酒汁

FORMAGGI

CHEESE FROM "WINE & CHEESE LIBRARY"

芝士拼盤

OR

DOLCE PONCE

LAVAZZA KAFKA COFFEE MACARON, CHOCOLATE RUM MOUSSE,

LEMON SPONGE, WHITE COFFEE ICE-CREAM

咖啡小圓餅, 朱古力秣酒慕絲, 檸檬海綿蛋糕, 白咖啡雪糕

OR

CIOCCOLATO FONDENTE

ADD \$50

VALRHONA CHOCOLATE FONDANT, PEAR, CINNAMON

軟心朱古力蛋糕, 香梨, 玉桂

LAVAZZA COFFEE & TEA SELECTION
NICHOLINI'S SMALL CONFECTIONERIES

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$858

5-COURSE MENU (2 APPETIZERS, 1 PASTA, 1 MAIN, 1 DESSERT) \$988

6-COURSE MENU (2 APPETIZERS, 2 PASTAS, 1 MAIN, 1 DESSERT) \$1,088

WITH 4 / 5 / 6 WINES ADD \$450 / \$550 / \$650

WITH PREMIUM WINES (4 GLASSES) ADD \$980

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES

WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER

如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分, 請您聯繫餐廳經理

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE

所有價目另加一服務費, 均以港元計算