

# 30<sup>TH</sup> ANNIVERSARY TASTING MENU

## BURRATA PUGLIESE

SICILIAN TOMATO PESTO, TOASTED ALMONDS, MARINATED SNOW PEAS

水牛芝士, 西西里番茄香草醬, 杏仁, 蜜豆

OR

## CAPELANTE

PAN-FRIED HOKKAIDO SCALLOPS, SAFFRON CACCIUCCO CREAM,

TUSCAN BREAD, GREEN PEAS

香煎北海道帶子, 番紅花忌廉, 意式脆麵包, 青豆

OR

## INSALATA TIEPIDA DI ASTICE

ADD \$150

WARM BOSTON LOBSTER SALAD, BABY SPINACH, CAVIAR DRESSING

波士頓龍蝦, 莧菜沙律, 魚子醬

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## CAPELLINI CON ASTICE

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE

天使麵, 波士頓龍蝦, 蕃茄汁

OR

## CAPPELLETTI IN BRODO

TRADITIONAL CAPPELLETTI PASTA, ANGUS BEEF, CAPON CONSOMMÉ,

ROASTED CHESTNUTS, BLACK TRUFFLE

安格斯牛肉小雲吞, 雞清湯, 粟子, 黑松露

OR

## PAPPARDELLE GAMBERI E PORCINI

ADD \$150

HOMEMADE PASTA, MAZARA RED PRAWNS, PORCINI

自家手製寬條面, 意大利紅蝦, 牛肝菌

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## BACCALA

PAN-FRIED COD, CARROT PURÉE, ROASTED CHESTNUTS, JERUSALEM ARTICHOKE

香煎鱈魚, 甘筍蓉, 栗子, 耶路撒冷朝鮮薊

OR

## AGNELLO & FUNGHI

ROASTED LAMB RACK, MUSHROOMS TRIFOLATI, BRUSSEL SPROUTS, CELERY ROOT PURÉE

烤羊鞍, 蘑菇, 捲心菜, 芹菜根蓉

OR

## FILETTO ALLA ROSSINI

ADD \$150

PAN-FRIED BEEF TENDERLOIN, MARSALA SAUCE, GOOSE LIVER, BLACK TRUFFLE, SPINACH

煎牛柳, 鵝肝, 黑松露, 莧菜, 甜酒汁

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## FORMAGGI ITALIANI

ITALIAN CHEESE SELECTION FROM CHEESE LIBRARY

意式芝士拼盤

OR

## SEMIFREDDO

TRUFFLE-CHESTNUT SEMIFREDDO, RUM-VANILLA SAUCE, PERSIMMON

松露栗子奶凍, 秣酒雲呢拿醬, 秋柿

OR

## CIOCCOLATO

ADD \$50

CHOCOLATE & CLEMENTINE CRUNCHY CAKE WITH BERRIES COMPOTE

柑橘朱古力慕絲蛋糕, 燴雜莓

## COFFEE & TEA

NICHOLINI'S CONFECTIONERIES

### 4-COURSE MENU \$1,990 FOR 2 PERSONS

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食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