

# SUMMER TUSCAN TASTING MENU

## RICCIOLA

MARINATED HAMACHI FISH, SEA URCHIN CREAM,  
DRY EGG YOLK, SUMMER VEGETABLE CARPIONE  
醃油甘魚, 海膽忌廉, 蛋黃乾, 醃蔬菜

OR

## BURRATA

PREMIUM CULATELLO HAM, ZUCCHINI MOUSSELINE,  
OLIVE TAPENADE, BLACK SUMMER TRUFFLE  
極級巴瑪火腿, 迷你西葫蘆忌廉, 酸豆橄欖醬, 黑松露

OR

## SCAMPO

GRILLED LANGOUSTINE, COMPRESSED WATER MELON,  
CAPERS, ITALIAN CAVIAR, CORN CHIPS  
烤小龍蝦, 西瓜, 酸豆, 意大利魚子醬, 粟米片

ADD \$180

## TAGLIOLINI

ITALIAN VONGOLE, SARDINIA BOTTARGA, ARTICHOKE CREAM, LEMON TYME  
扁意粉, 意大利蜆肉, 乾魚子, 朝鮮薊忌廉, 香草

OR

## RISOTTO

CARNAROLI BEETROOT RISOTTO, HOKKAIDO SCALLOPS CARPACCIO, GORGONZOLA CREAM  
紅菜頭意大利飯, 北海道帶子, 意大利藍紋芝士

OR

## AGNELLOTTI

BOSTON LOBSTER, BUFFALO MOZZARELLA CREAM,  
CHERRY TOMATOES, OREGANO, PIZZAIOLA STYLE  
意大利雲吞, 波士頓龍蝦, 水牛芝士, 車厘茄, 香草

ADD \$180

## ROMBO

BAKED TURBOT IN BREAD CRUST, ACQUA PAZZA SAUCE, CAPERS, PARSLEY OIL  
焗多寶魚, 拿波里水煮魚醬, 酸豆, 香草油

OR

## AGNELLO

SLOW COOKED LAMB SHANK MEDALLION, PAN-FRIED FOIE GRAS,  
MORELS MUSHROOMS SAUCE  
慢煮羊膝, 煎鵝肝, 羊肚菌醬

OR

## MANZO

US BEEF TENDERLOIN, RED WINE BRAISED RADICCHIO,  
GRILLED ASPARAGUS, BLACK TRUFFLE  
扒牛柳, 紅酒泡菊苣, 烤露荀, 黑松露

ADD \$200

## SELEZIONE DEI DOLCI

DESSERT SELECTION FROM OUR LIST  
自選精製甜品

COFFEE & TEA  
CONFECTIONERIES

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT)  
5-COURSE MENU (2 APPETIZERS, 1 PASTA, 1 MAIN, 1 DESSERT)

\$1,388  
\$1,588

WITH 4 / 5 WINES PAIRING  
WITH PREMIUM WINES PAIRING 4 / 5 GLASSES

ADD \$480 / \$580  
ADD \$998 / \$1188

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES  
我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。

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