

WINTER SEASONAL MENU

UOVO

SLOW COOKED ORGANIC EGG, CAULIFLOWER DUO
CARROTS VINAIGRETTE

慢煮有機蛋, 椰菜花泡沫, 甘筍醋

OR

TARTARA DI VITELLA

GRASS FED VEAL TARTARE, ROASTED CELERY ROOT,
MARINATED PAPRIKA EGG YOLK, BURRATA SORBET

草飼生牛仔肉他他, 烤芹菜根, 紅甜椒醃蛋黃, 水牛芝士雪葩

OR

FEGATO GRASSO

PAN-FRIED FOIE GRAS, TOASTED HAZELNUTS,
MORELS MUSHROOMS, CHESTNUTS MOUSSELINE, FRESH FIGS

煎鴨肝, 烤榛子, 羊肚菌, 栗子慕斯, 鮮無花果

ADD \$150

PAPPARDELLA RIPIENA

SLOW COOKED LAMB,
PORCINI MUSHROOMS, SMOKED PARMESAN CHEESE

自家製寬麵條, 慢煮羊肉, 牛肝菌, 煙燻芝士

OR

TAJARIN AL DOPPIO BURRO

BUFFALO DOUBLE BUTTER SAUCE, MAJORAM,
PECORINO DI FOSSA CHEESE, BLACK TRUFFLE

自家製蛋麵, 厚水牛油, 山羊芝士, 黑松露

OR

BOTTONI DI SCAMORZA E GAMBERI ROSSI

SCAMORZA CHEESE RAVIOLI, RED PRAWNS CRUDO,
JERUSALEM ARTICHOKE EMULSION

自家製煙燻芝士雲吞, 紅蝦, 耶路撒冷朝鮮薊忌廉

ADD \$180

WAGYU

SLOW COOKED AUSTRALIAN BEEF CHEEK, PUMPKIN PUREE,
WHITE POLENTA "SCAGLIOZZO", COMPRESSED PLUM, CHIANTI WINE REDUCTION
慢煮澳洲牛臉頰, 白玉米糕, 紅酒汁

OR

PICCIONE

PIGEON ROYAL COMPOSITION, ROASTED BREAST, LEG CROQUET
PAN-FRIED FOIE GRAS, APRICOT GEL, WILD BERRIES COMPOTE
烤乳鴿, 煎鴨肝, 杏脯啫喱, 野莓蜜餞

OR

ASTICE BLU & MERLUZZO

POACHED BLUE LOBSTER AND COD FISH CANNOLO
BEETROOT HOLLANDAISE, BRIOCHE SPONGE
藍龍蝦, 鱈魚, 甜菜根荷蘭醬

ADD \$220

SELEZIONE DEI DOLCI

DESSERT SELECTION FROM OUR LIST
自選甜品

COFFEE & TEA
CONFECTIONERIES

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT)	\$1,088
5-COURSE MENU (2 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT)	\$1,288

WITH 4 / 5 WINES PAIRING	ADD \$480 / \$580
WITH PREMIUM WINES PAIRING 4 / 5 GLASSES	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