

EASTER MENU

CARPACCIO CAPASANTA

HOKKAIDO SCALLOPS CRUDO, MEDITERRANEAN HERBS,
MARINATED BEETROOT, YUZU GEL, OSETRA CAVIAR
北海道帶子刺身, 香草, 醃甜菜頭, 柚子啫喱, 魚子醬

OR

FEGATO GRASSO

PAN-FRIED FOIE GRAS, ROASTED HAZELNUTS REDUCTION,
POLENTA ESPUMA, BLACK TRUFFLE
煎鴨肝, 榛子汁, 玉米糕泡沫, 黑松露

OR

ASTICE

GRILLED BOSTON LOBSTER SALAD, SALICORNIA, ADD \$180
WHITE ASPARAGUS, BELL PEPPER BRONOISE, SARDINIA BOTTARGA
扒波士頓龍蝦沙律, 海蘆筍, 白蘆筍, 甜椒, 乾魚子

TAGLIOLINI

SLOW-COOKED FINE DE CLAIRE OYSTER, SAFFRON INFUSION ,
WHITE ASPARAGUS CREAM, PARSLEY POWDER
意大利麵條, 慢煮生蠔, 藏紅花, 白蘆筍忌廉, 番茜粉末

OR

RISOTTO

CARNAROLI, GRILLED WHITE ASPARAGUS, YELLOW BEETROOT
GORGONZOLA CHEESE, BLACK TRUFFLE
意大利燉飯, 扒白蘆筍, 甜菜頭, 藍紋芝士, 黑松露

OR

LASAGNETTA

TUSCAN SEAFOOD LASAGNA, BOSTON LOBSTER, RED PRAWN, ADD \$180
ORGANIC EGG YOLK CREAM, PECORINO CHEESE FONDUE, BLACK TRUFFLE
海鮮寬條麵, 波士頓龍蝦, 紅蝦, 蛋黃忌廉, 山羊芝士, 黑松露

MERLUZZO

PAN-FRIED ATLANTIC COD FISH, ROASTED WHITE ASPARAGUS CREAM,
CRISPY GOLDEN ONION, COMPRESSED ICE LETTUCE, BLACK TRUFFLE

煎鱈魚, 烤白蘆筍忌廉, 脆洋蔥, 冰菜, 意大利魚子醬

OR

AGNELLO

ROASTED AUSTRALIAN LAMB RACK, MEDITERRANEAN LEGUMES,
POMEGRANATE REDUCTION, WHITE ASPARAGUS SALAD

烤澳洲羊鞍, 地中海豆莢, 紅石榴汁, 白蘆筍沙律

OR

WAGYU DUO

ADD \$250

ROASTED AUSTRALIAN M7 SIRLOIN,
BEEF CHEEK CROQUET, GRILLED ASPARAGUS DUO, BLACK TRUFFLE

烤澳洲和牛M7西冷, 炸牛面頰, 扒蘆筍, 黑松露

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)	\$1,288
5-COURSE MENU (2 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT)	\$1,488

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