

CUCINA



Pasqua a Tavola (Easter at the Table) Set Lunch Menu

Two courses \$368 (appetiser and main course)

Three courses \$398 (appetiser, main course, and dessert)

Four courses \$448 (two appetisers, main course, and dessert)

Additional **\$68** for a glass of wine, sparkling tea, soft drink, or fresh fruit juice

另加 **\$68** 享用餐酒、氣泡茶、汽水或果汁一杯

Antipasto / Appetiser

Roasted Veal, Tuna, Capers, Mayonnaise Sauce 薄切牛仔、酸豆、吞拿魚汁

Pasqua

Vol-au-vent, Soft-boiled Egg, Smoked Salmon, Caviar 酥皮盒、溫泉蛋、煙三文魚、魚子醬


Potato and Leek Soup with Scallop, Shrimp, and Chives 大蒜薯仔湯配帶子、大蝦及香蔥

 Lobster Bisque with Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

La Portata Principale / Main Course

Pasqua

Fettuccine with Stewed Lamb Ragout, Tarragon, Pecorino Cheese 寬條麵配燉羊肉、龍高草、羊奶芝士

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffles (additional \$68)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

Mixed Seafood Risotto, Tarragon 海鮮意大利飯、香草

Pan-fried Fillet of Seabass, Clams, and Lobster Sauce 香煎鱸魚、蜆肉及龍蝦汁

Pasqua

Slow-cooked Lamb Shoulder with Artichoke Purée, Garlic, and Herbs 慢煮羊肩配洋蓍、蒜蓉及香草

Il Dolce / Dessert

Hazelnut Chocolate Mousse and Vanilla Sponge 榛子朱古力慕斯、雲呢拿海綿蛋糕

Pasqua

Easter Colomba, Vanilla Sauce 意式復活節麵包配雲呢拿汁

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律、檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

All prices are subject to a 10% service charge 以上價目須另設加一服務費

