



CUCINA

Sunset Dinner



Available from 5.30 to 7.30pm

Last Order: 6.30pm

Antipasto / Appetiser

Burrata, Prosciutto di Parma, Pomodori Kumato, Basilico, Aceto Balsamico

Burrata Cheese, Parma Ham, Kumato Tomato Salad, Basil, Balsamic Vinegar

水牛芝士配巴馬火腿、番茄沙律、羅勒、黑醋

or

Vitello Tonnato, Salsa Maionese, Tonno, Capperi e Acciughe

Thinly Sliced Roasted Veal, Tuna, Mayonnaise, Capers, Anchovy Sauce

薄切燒牛仔肉配吞拿魚、蛋黃醬、酸豆、鯷魚汁

La Portata Principale / Main Course

Strozzapreti con Brasato di Manzo Wagyu al Barolo, Funghi Stagionali, Tartufo Nero

Strozzapreti, Braised Wagyu, Barolo Wine, Seasonal Mushrooms, Black Truffles

燉和牛肉醬短捲麵、巴羅洛紅酒、時令蘑菇、黑松露

or

Filetto di Halibut al Forno, Calamari Saltati, Salsa all'Astice, Caviale di Aringa

Baked Halibut Fillet, Lobster Sauce, Sautéed Calamari, Herring Caviar

焗比目魚、龍蝦汁、魷魚、鯔魚子醬

Il Dolce / Dessert

Tiramisù Leggero Moderno

Modern Tiramisu

意大利咖啡蛋糕

Additional **HK\$98** for Chef Andrea's Signature Lobster Bisque 另加 **港幣 98** 享用主廚招牌龍蝦湯

HK\$448 per person

每位港幣 \$448

We use only cage free eggs — a responsible and wholesome choice.

本餐廳只採用放養雞蛋—更人道且健康之選。

Price is subject to 10% service charge 以上價目另設加一服務費