



CUCINA



Chef's Special Set Dinner

Antipasto/Appetiser

Carpaccio di Gamberi Rosa, Avocado, Arance, Caviale di Aringa

Pink Shrimp Carpaccio, Avocado, Orange, Herring Caviar

粉紅生蝦薄片、牛油果、香橙、鮭魚籽

Paste/Pasta

Spaghetti alla Pescatora con Crema ai Ricci di Mare e Prezzemolo

Spaghetti with Mixed Seafood, Sea Urchin Cream Sauce, Parsley

雜錦海鮮意粉、海膽忌廉汁、番茜

La Portata Principale/Main Course

Sottiletto di Manzo alla Griglia, Fegato d'anatra Scottato,

Pure' di Ciliegie, Salsa al Tartufo Nero

Grilled Beef Sirloin, Seared Duck Liver, Cherry Purée, Black Truffle Sauce

烤西冷牛扒、香煎鴨肝、車厘子蓉、黑松露汁

Il Dolce/Dessert

Torta di Nocciole, Namelaka Cioccolato Bianco,

Granita all' Asparago Verde e Caramello

Hazelnut Cake, White Chocolate Mousse, Green Asparagus Granita, Caramel

榛子蛋糕、白朱古力慕斯、青蘆筍冰沙及焦糖

Additional **HK\$98** for Chef Andrea's signature lobster bisque 另加 **港幣 98** 享用主廚招牌龍蝦湯

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

另加**港幣 68** 享用意大利餐酒、氣泡茶、汽水或果汁一杯

Cantine Pellegrino Parthenium Grillo DOC 2022

Cantine Pellegrino Parthenium Nero D'avola DOC 2022

HK\$888 per person

每位港幣 888

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 a 10% service charge

價目另設加一服務費

Other discounts are not applicable to this set menu

任何會員折扣及優惠推廣不適用於此套餐