



CUCINA



Christmas Eve & Christmas Dinner Menu

平安夜及聖誕意式晚宴

24-25 December 2025

Salmone Marinato, Oro, Polvere di Barbabietole, Cetrioli, Salsa all'Aneto, Caviale Oscietra Marinated
Salmon, Gold Leaf, Beetroot Powder, Cucumber, Dill Cream Sauce, Oscietra Caviar
醃三文魚、金箔、紅菜頭粉末、青瓜、刁草忌廉、鱈魚籽醬

○ ○ ○ ○ ○ ○ ○ ○

Consommé di Manzo, Raviolini del Plin, Tartufo Nero
Double Beef Consomme, Traditional Piedmont Ravioli, Black Truffles
燉牛肉清湯、傳統皮埃蒙特小雲吞、黑松露

○ ○ ○ ○ ○ ○ ○ ○

Pappardelle al ragu' di Anatra "alla Toscana" con Finferli e Zucca
Tuscan-style Pappardelle with Duck Ragout, Chanterelle Mushrooms, Pumpkin
托斯卡納式鴨肉寬帶麵、雞油菌、南瓜

○ ○ ○ ○ ○ ○ ○ ○

Sorbetto al Limoncello e Menta
Limoncello and Mint Sorbet
檸檬車露及薄荷雪葩

○ ○ ○ ○ ○ ○ ○ ○

Filetto di Branzino alla Piastra, Capasanta Scottata, Romanesco, Uova di Salmon
Pan-fried Fillet of Seabass, Seared Hokkaido Scallop, Romanesco, Salmon Roe
板燒鱸魚、香煎北海道帶子、寶塔西蘭花、三文魚籽

or 或

Filetto di Manzo Wagyu, Pure' di Radice di Prezzemolo, Polvere di Spinaci, Salsa al Ribes
Roasted Wagyu Tenderloin, Parsnip Purée, Spinach Powder, Cranberry Sauce
烤和牛牛柳、白蘿蔔蓉、菠菜粉末、蔓越莓汁

○ ○ ○ ○ ○ ○ ○ ○

Piccola Renna di Babbo Natale
Santa's Little Reindeer
聖誕小鹿

每人港幣 HK\$1,588 per person

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