



CUCINA



New Year's Eve Dinner Menu

除夕意式盛宴

31 December 2025

Carpaccio di Gamberi Rossi Pugliesi, Avocado, Mozzarella, Caviale Beluga
Apulia Red Prawn Carpaccio, Avocado, Mozzarella Cheese Sauce, Beluga Caviar
普利亞生紅蝦薄片、牛油果、水牛芝士醬、貝魯加魚籽

○ ○ ○ ○ ○ ○ ○ ○ ○

Crema di Zucca, Fegato d' Anatra Scottato, Balsamico 25 anni, Porri Fritti
Pumpkin Soup, Seared Duck Liver, 25-year Aged Balsamic Vinegar, Crispy Leeks
南瓜湯、香煎鴨肝、廿五年陳醋、脆大蒜

○ ○ ○ ○ ○ ○ ○ ○ ○

Spaghetti al Bronzo con salsa all'Astice, Pomodorini Siciliani, Broccolini, Olio alla Vaniglia
Fresh Spaghetti with Lobster Sauce, Sicilian Tomatoes, Broccolini, Vanilla Oil
龍蝦汁鮮意粉、西西里島番茄、嫩西蘭花、雲尼拿油

○ ○ ○ ○ ○ ○ ○ ○ ○

Sorbetto al Mirtillo Rosso e cocco
Red Currant and Coconut Sorbet
紅加侖子及椰子雪葩

○ ○ ○ ○ ○ ○ ○ ○ ○

Filetto di Branzino Chileno, Emulsione di Ricci di Mare e Asparagi Verdi
Baked Fillet of Chilean Seabass, Sea Urchin Emulsion, Green Asparagus
焗智利鱸魚、海膽汁、青露筍

○ ○ ○ ○ ○ ○ ○ ○ ○

Costoletta brasata al Barolo, Pure' di Patate Dolci, Cipolla in Agrodolce
Slow-cooked Beef Short Ribs, Sweet Potato Purée, Pickled Red Onions
慢煮牛肋肉、番薯蓉、醃紅洋蔥

○ ○ ○ ○ ○ ○ ○ ○ ○

Sfera di Cioccolato, Mousse allo Yoghurt, Frutti di Bosco, Spugna al Pistacchio
Chocolate Sphere, Yoghurt Mousse, Fresh Berries, Pistachio Sponge
朱古力球、乳酪慕絲、鮮莓、開心果海綿蛋糕

每人港幣 HK\$1,988 per person

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