



# CUCINA



## 4-course Temptation Menu

### 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、意大利黑醋

### Paste/ Pasta

**Spaghetti all' Aglio, Olio e Peperoncino, Vongole, Gamberetti Essiccati e Prezzemolo**

Spaghetti with Garlic, Olive Oil and Chilli, Clams, Sakura Shrimps, Parsley

香蒜意大利粉、橄欖油、辣椒、蜆肉、櫻花蝦、香草

### La Portata Principale/ Main Course

**Braciola di Maiale Canadese, Glassata al Miele e Spezie, Purea di Mais**

Grilled Canadian Pork Chop, Spiced Honey Glaze, Corn Purée

扒加拿大豬排、辣蜜糖醬、粟米蓉

### Il Dolce/ Dessert

**Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango**

Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere

意式椰子奶凍、菠蘿醬、芒果球

每位港幣 HK\$ 888 per person

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

*Additional \$58 for a glass of Italian wine or fresh fruit juice 另加港幣 58 享用意大利餐酒或果汁一杯*

Alpha Zeta Pinot Grigio 2022

Atilius Chianti DOCG 2021

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