

18 APRIL 2024

TASTING MENU

**餐前小食
AMUSE-BOUCHE**

POLIPO ALLA LUCIANA

warm octopus salad • Liliput capers • Taggiasche olives • paprika
San Marzano tomato sauce • potato foam
八爪魚沙律 • 水瓜榴 • 黑橄欖 • 紅椒粉 • 意大利番茄汁 • 薯仔泡沫

TAGLIERINI CACIO E PEPE

fresh taglierini • Italian black truffle
24-month D.O.P. Parmigiano Reggiano • Pecorino Romano
新鮮幼麵 • 意大利黑松露 • 24 個月 D.O.P. 巴馬芝士 • 羊奶芝士

COSTATA DI AGNELLO AL FORNO

Australian rack of lamb • celeriac puree • artichokes
baby broccoletti • Porto sauce
澳洲羊鞍 • 芹菜蓉 • 洋薊 • 西蘭花 • 波特酒汁

or 或

GAMBERONI ALLA GRILGIA

grilled king prawns • Mediterranean couscous salad
烤大蝦 • 地中海小米沙律

PICCOLA PASTICCERIA

petit four
意式小甜點

SEMIFREDDO ALLA NOCCIOLA

half-frozen hazelnut mousse • Peruvian chocolate
caramelised almonds
意式半冷凍開心果及榛子慕斯 • 朱古力醬 • 焦糖杏仁

Exclusive for Signature Club member 會員每位 \$788 per person
(original price 原價每位 \$1,088 per person)

Including free flow of Italian white and red wine
配搭無限暢飲紅白餐酒每位
\$888 per person

All prices are in Hong Kong Dollars and subject to 10% service charge 另加一服務費

Not applicable to any discount or cash coupon 恕不接受任何折扣優惠

If you have any dietary requirement or allergy, please inform our service staff.
如果您有任何食物過敏或需要任何飲食特別安排 請聯絡我們的員工