

## ITALIAN BLACK TRUFFLE TASTING MENU

### AMUSE-BOUCHE

#### UOVO IN CREMA DI PORCINI

organic eggs • porcini foam • watercress • parmesan chips • Italian black truffle  
Il Bianco From Black To White IGT, Veneto, Zýmē, 2018 /  
grappa infused, Trentino, Marzadro, Pino Mugo

#### TAGLIERINI CACIO E PEPE

handmade taglierini • parmesan • pecorino • Italian black truffle  
Donà Rouge IGT, Alto Adige, Hartmann Donà, 2015 /  
grappa barrique, Piemonte, Quaglia, Barolo

#### SGROPPINO

lemon sorbet • vanilla ice cream • grappa • spumante

#### FILETTO ALLA ROSSINI

Australian M5 Wagyu tenderloin • foie gras • root vegetables • black truffle jus  
or

#### MERLUZZO AL VERMUTH FINFERLI

black cod • girolles • vermouth • fennel • thyme  
Barolo DOCG, Piemonte Brezza, 2018 /  
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

#### TORTA MORBIDA AL CIOCCOLATO E TARTUFO NERO

gluten free chocolate cake • vanilla ice cream • caramelized hazelnut • Italian black truffle  
grappa barrique, Friuli, Tosolini, Triple Cask

#### PICCOLA PASTICCERIA

petit four

\$1,288 per person

Signature Club member \$1,088 per person

wine or grappa pairing \$528

All of the above dishes include 5 grams of Italian black truffle

Extra black truffle are sold by weight at \$60 per gram

All prices are in Hong Kong dollars and subject to a 10% service charge

If you have any dietary requirement or allergy, please inform our service team

(S) - SIGNATURE (V) - VEGETARIAN

Not applicable to any discount or cash coupon



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