

PIEMONTE REGION TASTING MENU

AMUSE-BOUCHE

UOVO

poached organic eggs • cheese sauce • Alba white truffle
Chardonnay Collio BIO DOC, Friuli, Gradis'ciutta, 2024/
grappa infused, Trentino, Marzadro, Pino Mugo

RAVIOLI

handmade 5 cheese ravioli • sage • Alba white truffle
Nascetta Borea DOC, Piemonte, Rivetto, 2020/
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • prosecco

BRANZINO

Mediterranean sea bass • morel mushrooms • champagne sauce • Alba white truffle
or

VITELLO

pan-roasted Italian veal loin • fontina • lardo • root vegetables • Alba white truffle
Barolo del Comune di Serralunga d'Alba DOCG, Piemonte, Rivetto, 2019/
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TIRAMISU

pistachio tiramisu • caramelised pistachio
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,588 per person

Signature Club member \$1,388 per person

wine or grappa pairing \$528

All of the above dishes include 2 grams of Alba white truffle
Extra Alba white truffles are sold by weight at \$120 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



Follow us