

ITALIAN WINTER BLACK TRUFFLE TASTING MENU

AMUSE-BOUCHE

UOVO

poached organic eggs • porcini foam • watercress • parmesan chips • winter black truffle
Meriggio Sauvignon Blanc Bio IGT, Tuscany, Fontodi, 2023 /
grappa infused, Trentino, Marzadro, Pino Mugo

TAGLIERINI

handmade taglierini • pecorino • parmesan • black pepper • winter black truffle
Campo delle Oche Classico Superiore DOC, Marche, Fattoria San Lorenzo, 2020 /
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • vanilla gelato • grappa • prosecco

MERLUZZO

pan-baked black cod • madeira wine • girolles mushrooms • fennel • winter black truffle
or

FILETTO

pan-roasted M4 Wagyu tenderloin • foie gras • root vegetables • black truffle jus
Marche Rosso "Il Solleone" IGT, Marche, Fattoria San Lorenzo, 2011 /
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TORTA MORBIDA

gluten-free chocolate cake • vanilla ice cream • caramelized hazelnut • winter 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 truffles 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 staff.

(S) - SIGNATURE (V) - VEGETARIAN



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