

13 March 2026
Alto Adige Kettmeir Wine Dinner

AMUSE-BOUCHE

Datterini tomato salad • pistachios • stracciatella cheese
意大利蕃茄沙律 • 開心果 • 意大利奶油芝士
Athesis Metodo Classico Brut DOC 2021

CARPACCIO

smoked tuna lion • green leaves • pomegranate • golden beetroots • lemon caviar
煙燻吞拿魚柳 • 意大利沙律 • 石榴 • 金甜菜根 • 檸檬魚子醬
Pinot Grigio Maso Reiner DOC 2020

LINGUINE

handmade linguine • clams • Oscietra caviar
手工寬麵 • 蛤蜊 • Oscietra 魚子醬
Chardonnay Maso Reiner DOC 2023

SGROPPINO

yuzu lemon sorbet • prosecco
柚子檸檬雪葩 • 意大利氣酒

MANZO

grilled A5 Wagyu sirloin • potato gratin • celeriac puree • root vegetables • black truffle jus
A5 日本和西冷牛排 • 千層焗薯 • 芹菜根蓉 • 根莖蔬菜 • 黑松露汁
Pinot Nero Maso Reiner DOC 2022

PANNACOTTA

Italian panna cotta • vanilla • caramel sauce • confit apples
意式奶凍 • 雲呢拿 • 焦糖醬 • 蜜餞蘋果
Moscato Rosa Alto Adige 2018

每位 \$1,388 per person

網上商店優惠每位 \$988 hotel e-shop per person

Signature Club 會員每位 \$888 Signature Club member per person

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

所有價格以港幣計算，另加一服務費

Not applicable to any discount or cash voucher

恕不接受任何折扣優惠

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

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



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