



CUCINA

Signature Menu by Chef Andrea Delzanno 意籍總廚 Andrea Delzanno 星級套餐

3 March to 30 April 2020

2020年3月3日至4月30日

Lombetto di salmone affumicata all'oro, caviale oscietra, salsa all'aneto
Smoked Salmon Loin with Gold, Oscietra Caviar, Black Truffle and Dill Sauce

煙燻三文魚柳伴魚子、黑松露及香草醬

Perrier- Jouët Grand Brut, Champagne, France N.V. HK\$178 (per glass 每杯)

■ □ □ □ □ □ ■

Tortellini ai funghi porcini, prosciutto iberico 48 mesi, salsa al madeira, pure' di pera
Handmade Tortellini Stuffed with Porcini and 48-month Iberico Ham, Pear and Madeira Sauce

意式伊比利亞火腿、牛肝菌雲吞伴甜酒香梨汁

La Spinetta "IL Vermentino Di Casanova", IGT, Italy 2018 HK\$128 (per glass 每杯)

■ □ □ □ □ □ ■

Manzo wagyu alla griglia, fegato d' anatra, pure' di romanesco, gel di gin, salsa al pepe
Grilled Australian Wagyu Beef Rib Eye with Seared Duck Liver, Gin Gel, Romanesco Purée and Pepper Sauce

扒澳洲和牛肉眼伴鴨肝、麯酒啫喱、羅馬西蘭花蓉及黑椒汁

M. Chapoutier, Belleruche, Côtes du Rhône Rouge, France 2017 HK\$108 (per glass 每杯)

■ □ □ □ □ □ ■

Sorbetto allo yuzu, mousse al pistachio, ganache di ricotta, spugna al cioccolato
Yuzu Sherbet with Pistachio Mousse, Ricotta Cheese Ganache and Chocolate Sponge

柚子雪葩伴開心果慕斯及朱古力蛋糕

Vega Sicilia Oremus Tokaji Aszu 3 Puttonyos, Hungary 2011 HK\$128 (per glass 每杯)

Tea & Coffee 咖啡或茶

HK\$788 per person 每位港幣 788

Additional HK\$320 per person with wine pairing (4 glasses)

每位另加港幣 320 連美酒配對 (4 杯)

Prices are subject to a 10% service charge 價目另設加一服務費