



Chef Andrea's Degustation Dinner Menu 嚐味晚市套餐

CARNE ALLA ZINGARA

Beef carpaccio, black truffle, Pecorino cheese

意式牛肉薄片配黑松露及羊奶芝士忌廉汁

Veuve Clicquot Ponsardin, Yellow label, Brut, NV



ZUPPETTA DI CALAMARI

Grilled cuttlefish, potato, seafood jus

烤墨魚伴馬鈴薯及海鮮汁

Sauvignon-Chardonnay, Tra Donne Sole, Vite Colte, Piedmont, 2015



RAVIOLI AI FUNGHI

Porcini mushroom ravioli, guanciale ham, Parmesan cheese

自家製牛肝菌意大利雲吞配意大利火腿及巴馬臣芝士

Chardonnay, Collezione De Marchi, Isole e Olena, Tuscany, 2018



DENTICE ALLA CREMA

Patagonian toothfish, abalone chowder, paprika

南極鱈魚伴鮑魚濃湯及紅椒粉

Passorosso, Passopisciaro, Terre Siciliane IGT, Sicily, 2011



TARTUFINO

Truffle parfait, tonka bean custard

黑松露芭菲配東加豆味吉士醬

Brachetto d'Acqui, Braida, Piedmont, 2016

SELEZIONE DI TÈ E CAFFÈ

Small pastries with coffee or tea

特色甜點配咖啡或茶

每位 HK\$888 per person

Additional HK\$488 per person for five glasses of paired wines

另可加每位 HK\$488 專享五杯精選醇酒

Exclusive offer for Golden Circle members 貴賓金環會會員專享價：

每位 HK\$800 per person

Additional HK\$400 per person for five glasses of paired wines

另可加每位 HK\$400 專享五杯精選醇酒

Members offer cannot be used with other promotional offers or Golden Circle Award Point redemption
會員優惠不可與其他優惠推廣或貴賓金環會獎勵積分兌換一併使用

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.

Please advise our colleagues of any preferences and allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請預先通知我們的職員。

Subject to 10% service charge 另加一服務費