



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

### SPADA AFFUMICATO

Smoked Mediterranean swordfish, raspberry vinaigrette, seeds and greens  
煙燻地中海劍魚配紅桑子油醋汁及沙律  
Prosecco, Argeo, Ruggeri, Veneto, Italy, NV

### ANIMELLA AL CREN

Veal sweetbread, horseradish, Tropea onion compote  
香煎小牛胸腺配辣根及特羅佩亞洋蔥蓉  
Pinot Bianco, Alois Lageder, Alto Adige, 2016

### RAVIOLI ALLE CIME DI RAPA

Turnip tops ravioli, burrata, Cantabrian anchovies, smoked butter sauce  
自家製蕪菁葉意大利雲吞配水牛芝士、坎塔布連海銀魚柳及煙燻牛油汁  
Chardonnay, Bramito Della Sala, Antinori, Umbria, 2016

### BRANZINO IN CROSTA

Baked seabass, rosti potato crust, salmoriglio sauce  
焗海鱸魚配脆炸馬鈴薯絲及檸檬香草牛油汁  
Pinot Nero, Franz Haas, Alto Adige, 2016

### TARTUFINO

Truffle parfait, tonka bean custard  
松露芭菲配東加豆吉士醬  
Moscato d'Asti, La Rosa Selvatica, Icardi, Piedmont, 2019

### SELEZIONE DI TÈ E CAFFÈ

Small pastries with coffee or tea  
特色甜點配咖啡或茶

每位 HK\$788 per person

Additional HK\$388 per person for five glasses of paired wines  
另可加每位 HK\$388 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\$700 per person

Additional HK\$300 per person for five glasses of paired wines  
另可加每位 HK\$300 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