



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

### SEPPIA ALLA GENOVESE

Warm grilled cuttlefish salad, potato, olives, Genovese basil pesto  
烤墨魚沙律伴馬鈴薯、橄欖及羅勒香草醬  
Veuve Clicquot Ponsardin, Yellow label, Brut, NV



### VELLUTATA

Leek and potato velouté, quail egg, black truffle  
大蒜薯蓉湯配鸚鵡蛋及黑松露



### RAVIOLI AL GRANCHIO

Crab ravioli, saffron cream, chives  
自家製蟹肉雲吞配藏紅花忌廉汁  
Sauvignon-Chardonnay, Tra Donne Sole, Vite Colte, Piedmont, 2015



### LOMBATINA DI AGNELLO

Lamb loin, celeriac mousseline, cassis jus  
烤羊柳配芹菜頭蓉及甜酒肉汁  
Merlot-Sangiovese, Tenuta Frescobaldi di Castiglioni, Tuscany, 2016



### MERINGATA

Italian meringue, strawberry, pistachio, aged balsamic  
意式蛋白霜伴士多啤梨、開心果及意大利陳醋  
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\$788 per person

Additional HK\$388 per person for four glasses of paired wines  
另可加每位 HK\$388 專享四杯精選醇酒

#### 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 four glasses of paired wines  
另可加每位 HK\$300 專享四杯精選醇酒

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