

## Degustation Dinner Menu

### 嚐味晚市套餐

#### Appetizer 頭盤

Apulia burrata cheese with semi-dried cherry tomato and Genovese basil pesto

意大利普利亞水牛芝士配西西里櫻桃茄及羅勒香草醬

or 或

Beef carpaccio with black truffles, rocket, parmesan cheese and lemon vinaigrette

意式生牛肉薄片配黑松露、芝麻菜及巴馬臣芝士伴檸檬醋汁

#### Soup 湯

Adriatic seafood soup

亞德里亞海鮮湯

#### Primi Piatti 麵食

Homemade crab ravioli with salmon roe and saffron cream sauce

自家製意大利蟹肉雲吞配三文魚籽及藏紅花忌廉汁

#### Mains 主菜

Wagyu beef cheeks with red wine sauce and mashed potatoes with black truffles

紅酒燴和牛牛臉頰肉配黑松露薯蓉

or 或

Assorted grill seafood platter (Scallop, prawn, octopus, salmon and mesclun salad)

烤海鮮拼盤 (帶子、海蝦、八爪魚、三文魚及田園沙律)

#### Dessert 甜品


Soffice al cioccolato e noci

朱古力核桃蛋糕配雲呢拿雪糕

每位 Per person

HK\$1,180 |  2,272

Additional HK\$550 |  1,162 Points per person for 4 glasses of sommelier's bespoke paired wine

另加每位HK\$550 |  1,162 積分專享四杯侍酒師餐選醇酒搭配

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

Please inform our server if you have any dietary preferences or 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，請與我們的服務員聯絡。



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