



Spring Degustation Dinner Menu 春季嚐味晚市套餐

MOECHE CROCCANTI, INSALATINA PRIMAVERILE, CONDIMENTO DI YOGURT ALLE ALGHE MARINE E LIMONE

Crispy soft-shell crab with spring salad and lemon-seaweed-yogurt dressing
脆炸軟殼蟹伴沙律配檸檬紫菜乳酪汁



ASPARAGI BIANCHI AVVOLTI IN LARDO DI COLONNATA SERVITI CON LA SUA VELLUTATA

White asparagus wrapped in Colonnata lard
鹽漬可羅納塔豬肉配白蘆筍卷



GNOCCHI DI PATATE AL S.PIETRO (ERBE - BORRAGGINE - MAGGIORANA ACETOSA - FIORI DI ZUCCHINI) TARTUFO PRIMAVERILE

Potato gnocchi with John Dory, borage herbs, sorrel, zucchini flower
海魴魚伴意式馬鈴薯丸子配琉璃苣、酢漿草及意大利青瓜



COSCIETTA D'ANATRA CAMELLATA

Caramelized duck leg
焦糖鴨腿



MOUSSE ALLO YOGURT CON FRAGOLE


Yogurt mousse with strawberries
乳酪慕絲伴士多啤梨

SELEZIONE DI TÈ E CAFFÈ

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


每位 HK\$938 |  1,972 Points 積分 per person

Additional HK\$630 |  1,203 Points per person for five glasses of sommelier's bespoke paired wine

另加每位 HK\$630 |  1,203 積分 專享五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 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。

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Subject to 10% service charge 另加一服務費