



# CUCINA

## Signature Menu By Chef Andrea Delzanno 意籍總廚 Andrea Delzanno 星級套餐

**Coda di Astice, Cannellone di Granchio, Avocado, Frutto della Passione, Mango & Caviale**  
Lobster Tail, Crab Meat Cannellone, Avocado, Passion Fruit, Herring Caviar, Mango Pearls  
龍蝦尾蟹肉牛油果卷伴熱情果、魚子醬及芒果珍珠

Château Miraval, Côtes de Provence, Rosé, France 2018 \$128 (per glass 每杯)

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**Risotto alla Pina Colada, Cocco, Ananas, Gamberi Rossi Marinati, Lime**  
Risotto "Pina Colada", Coconut, Pineapple, Marinated Red Prawn, Lime  
紅蝦意大利飯伴椰子、菠蘿及青檸

Joseph Faiveley Bourgogne Blanc, France 2016 \$128 (per glass 每杯)

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**Filetto di Manzo, Puré di Barbabietole, Polvere di Fegato d'Anatra, Flan di Carota**  
Baked Angus Beef Tournedos, Beetroot Purée, Duck Liver Powder, Carrot Flan  
焗安格斯牛柳伴紅菜頭蓉、鴨肝粉末及甘筍

Baracchi O'Lillo, Toscana, IGT, Italy \$108 (per glass 每杯)

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### Mont Blanc Moderno 2021

Chestnut, Dehydrated Meringue, Strawberry Ice Cream, Pomegranate  
焗蛋白伴栗子、草莓雪糕及石榴果

Paolo Saracco, Moscato d' Asti, DOCG, Piedmont, Italy 2018 \$108 (per glass 每杯)

**Tè o Caffè**  
Tea or Coffee  
咖啡或茶

**\$888 per person 每位港幣 888**

**Exclusive Offer for Marco Polo Elite Members 馬哥孛羅 饗 · 樂薈會員尊享價:**

**\$788 per person 每位港幣 788**

**Exclusive Offer cannot be used with other Marco Polo Elite Privileges**  
會員尊享價優惠不可與其他會員折扣及優惠推廣一同享用

Additional \$380 per person with wine pairing (4 glasses) 每位另加港幣 380 連美酒配對 (4 杯)  
(Serving portion 100 ml per glass and 50 ml for dessert wine) 每杯以 100 毫升 (紅白酒) 及 50 毫升 (甜品酒) 計算

Prices are subject to a 10% service charge 價目另設加一服務費