



CUCINA

Earthy Flavours of Italy

意式蔬菜滋味

8 September to 21 October 2020

2020年9月8日至10月21日

Insalata di Astice, Topinambur, Radici, Pomodori, Verdure Cotte e Crude

Lobster Salad, Jerusalem Artichoke, Radish, Tomatoes, Cooked and Raw Vegetables

龍蝦沙律伴耶路撒冷雅枝竹、蘿蔔、番茄及生熟蔬菜

HK\$308

Crema di Sedano Rapa, Scampi, Spuma di Foie Gras, Tartufo Nero

Celeriac Cream Soup, Scampi Tail, Duck Liver Foam, Black Truffle

根芹菜忌廉湯伴小龍蝦尾、鴨肝泡沫及黑松露

HK\$188

Gnocchi di Patate Blu con Salsa al Taleggio, Funghi Stagionali e Speck, Pistacchio

Handmade Blue Potato Gnocchi, Mushrooms, Speck Ham, Pistachio, Taleggio Sauce

自家製藍馬鈴薯粉團伴蘑菇、火腿、開心果及芝士汁

HK\$328

Fettuccine alla Barbabietola, Aglio Olio e Peperoncino, Granchio, Ricci di Mare

Handmade Beetroot Fettuccine, Garlic, Oil & Chili, Alaskan Crab Meat, Asparagus, Sea Urchin

自家製紅菜頭闊條麵伴香蒜、辣椒、蟹肉、露筍及海膽

HK\$388

Ombrina Boccadoro alla Piastra con Puré di Carotine Arcobaleno al Ginger

Pan-fried Fillet of Salmon-bass with Rainbow Carrots and Ginger Purée

香煎白姑魚柳伴彩虹甘筍及香薑醬

HK\$428

Sottofiletto di Manzo Wagyu alla Griglia, Radice di Prezzemolo, Verdurine, Salsa al Porto

Grilled Wagyu Beef Sirloin, Mashed Parsnip, Baby Vegetables, Port Wine Sauce

扒和牛西冷伴白蘿蔔蓉、迷你蔬菜及砵酒汁

HK\$458

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