



PURE ITALIAN

**'The Pride of Aosta' Wine Dinner – A Royal Sabrage on the Mont Blanc**

「奧斯塔的榮耀」美酒配對晚宴—白朗峰上的皇室軍刀開瓶法

17 January 2019 2019年1月17日

**Welcoming Reception 餐前酒會**

**Tartar di tonno al basilico, Lardo**

**di Arnad al miele, astice con pure' di cavolfiori**

Tuna Tartar with Basil, Bruschetta with Lard Ardad and Honey, Lobster on  
Cauliflower Purée

吞拿魚他他配羅勒、豬油及蜜糖蒜蓉飽、椰菜蓉龍蝦

**Cave Mont Blanc 'Glacier' Metodo Classico Pas Dosé**

**Blanc de Morgex et de la Salle DOC 2016**

**Dinner 晚宴**

**brandade, insalatina di puntarelle, pane croccante all'aglio e acciughe**

Mashed Cod Fish with Chickpea Cream, Pil-pil Sauce, Chicory Tips Salad and Crispy  
Bread

鱈魚蓉伴雞苾豆忌廉、芹菜沙律及脆包

**Cave Mont Blanc Blanc de Morgex et de la Salle DOC 2017**

**Olive taggiasche, pomodorino confit, fior di capperi e finta puttanesca**

Red Mullet with Black Olives, Tomato Confit, Caper Berry Alla Puttanesca

紅鯧魚伴黑欖番茄汁

**Cave Mont Blanc '1187' Metodo Classico Extra Brut Blanc de Morgex**

**et de la Salle DOC 2016**

**Manzo stufato, vino rosso , polenta, fonduta alla valdostana**

Slow Cooked Beef with Red Wine Sauce, Polenta and

Valdôtain Fontina Cheese Fondue

慢煮牛肉配紅酒汁、玉米粥及瓦萊達奧斯塔芳提娜芝士

**Nicola del Negro Chambave Rouge Vallée d'Aoste DOC 2017**

**&**

**Nicola del Negro Pinot Noir Vallée d'Aoste DOC 2017**

**Pesci e crostacei in diverse cotture,**

**pinzimonio di verdure e salsa bouillabaisse**

Fish and Crustacean in Different Ways, Raw Vegetables and Bouillabaisse Sauce

香濃海鮮時菜鍋

**Cave Mont Blanc Cuvée du Prince Metodo Classico Brut Nature Blanc de Morgex et de  
la Salle 2011 (72 months on lees)**

**Savoardi rosa, crema al mascarpone, lamponi, caffè'**

Pink Reims Biscuit with Soft Mascarpone, Raspberry and Coffee

蘭斯玫瑰餅配馬斯卡邦芝士、覆盆子及咖啡

**Cave Mont Blanc 'Chadelune' Vin de Glace Morgex et de la Salle DOC 2016**

**Tea & Coffee 咖啡或茶**

**HK\$1,380net per person 每位淨價港幣 1,380 元**