



CUCINA

A Gastronomic Night of Piedmont 皮埃蒙特美酒佳餚之夜

6 October 2021 2021 年 10 月 6 日

Tartare di Vitello, Funghetti Champignon, Salsa ai Formaggi, Tartufo

Veal Tartar, Button Mushrooms, Cheese Sauce, Black Truffle
生牛仔韃配蘑菇芝士汁及黑松露

Chardonnay Langhe DOC, Giuseppe Cortese 2018

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Crema di Cavolfiori, Granchio, Ricci di Mare e Caviale

Cauliflower Cream, Crab Meat, Sea Urchin and Caviar
椰菜花忌廉配蟹肉、海膽及魚子醬

Gavi di Gavi DOCG 'Bruno Broglia', Broglia 2017

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Raviolini del Plin al Burro e Salvia, Sugo di Arrosto, Nocciole

Traditional Piedmont Ravioli with Butter & Sage, Demi Glaze and Hazelnut
傳統意大利雲吞配香草牛油、榛子濃汁

Barbera d'Asti DOCG 'Montebruna', Braida 2016

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Guancetta di Manzo Cotta Lentamente, Puré di Zucca, Verdurine in Agrodolce

Slow-cooked Wagyu Beef Cheek, Pumpkin Purée, Pickled Vegetables
慢煮和牛面頰肉伴南瓜蓉及醃雜菜

Barolo DOCG, Massolino 2012

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Bonet al Cioccolato, Amaretti, Caramello, Gelato al Caffé

Chocolate Bonet, Amaretti Cookie, Caramel Sauce, Coffee Ice Cream
意式朱古力布甸配杏仁曲奇、焦糖醬汁及咖啡雪糕

Brachetto d'Acqui DOCG, Braida 2020

每位港幣 888 per person

Exclusive Offer for **Marco Polo Elite Members** 馬哥孛羅 饗 · 樂蒼會員獨家禮遇

每位港幣 788 per person

Exclusive offer cannot be used in conjunction with any other Marco Polo Elite member privileges

會員優惠不可與其他會員折扣及優惠推廣一同享用

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