



CUCINA

A Taste of the White Diamonds
奢嚙白鑽

11 November 2021 to 10 January 2022
2021 年 11 月 11 日至 2022 年 1 月 10 日

Uova Japponesi Strapazzate, Polpa di Granchio, Erba Cipollina, Tartufo Bianco

Taiyouan Scrambled Eggs, Crab Meat & Roe, Chive, White Truffle (2 grams)

蟹肉及蟹子炒日本雞蛋、香蔥及白松露

\$428

Battuta di Fassona Piemontese al Coltello, Nocciola, Tartufo Bianco

Italian Fassona Beef Tartare, Hazelnut, Truffle Dressing, Shaved White Truffle (2 grams)

意大利 Fassona 牛肉他他伴榛子、松露汁及白松露

\$398

Tajarin Mantecati al Burro e Parmigiano con Lamelle di Tartufo Bianco

Handmade Tagliolini with Butter and Parmigiano Cheese, Shaved White Truffle (3 grams)

手製意大利蛋麵伴牛油巴馬臣芝士及白松露

\$498

Risotto ai Frutti di Mare, Capasanta di Hokkaido Scottata e Tartufo Bianco

Risotto with Mixed Seafood, Seared Hokkaido Scallop and Shaved White Truffle (3 grams)

海鮮意大利飯伴香煎帶子及白松露

\$ 498

Rollata di Faraona Ripiena di Feagato d' Anatra, Cavoletti, Tartufo Bianco

Slow cooked Guinea Fowl Roulade Stuffed with Duck Liver, Brussels Sprouts, White Truffle (3 grams)

慢煮珍珠雞卷釀鴨肝、球芽甘蘭及白松露

\$ 508

Filetto di Branzino Chileno, Vongole, Cremoso di Patate, Salsa al Tartufo Bianco e Caviale

Baked Chilean Seabass, Sautéed Clams, Potatoes Mousseline, White Truffle Caviar Sauce (3 grams)

焗智利海鱸魚伴炒蛤蜊、馬鈴薯泥及白松露魚子醬汁

\$ 538

Additional truffle shavings available upon request at \$158 per gram 另加白松露每克\$158

All prices are subject to a 10% service charge 以上價目須另設加一服務費