



CUCINA

Forest Treasures of Mushrooms

叢林珍味

17 August to 21 October 2021 2021 年 8 月 17 日至 10 月 21 日

Tartare di Vitello, Funghetti Champignon, Salsa alle Ostriche, Tartufo

Veal Tartar with Button Mushroom, Black Truffle and Oyster Dressing

生牛仔韃靼配蘑菇黑松露及鮮蠔汁

\$298

Crema di Funghi Porcini e Castagne con Capasanta Scottata

Mushroom and Chestnut Cream Soup with Pan-seared Hokkaido Scallop

野菌栗子濃湯伴香煎北海道帶子

\$198

Risotto ai Funghi Porcini e Asparagi Verdi, Testun al Barolo, Fegato d' Anatra

Risotto with Porcini, Green Asparagus, Seared Duck Liver and Barolo Cheese

牛肝菌意大利飯伴青露筍、香煎鴨肝及巴羅洛芝士

\$388

Fettuccine Fatte in Casa con Stufato di Cinghiale, Funghi e Tartufo Nero

Handmade Fettuccine with Stewed Wild Boar, Black Truffle and Wild Mushroom

燴野豬肉手製意大利闊麵、黑松露及野菌

\$388

Filetto di Branzino in Padella, Finferli Saltati, Spinaci, Pomodori Secchi, Ragù di Astice

Pan-fried Seabass Fillet with Chanterelle, Spinach, Sun-dried Tomatoes and Lobster Ragout

香煎鱸魚柳伴、黃菇、菠菜、番茄乾及龍蝦汁

\$428

Costoletta di Vitello in Padella, Salsa alle Spugnole, Pure'di Patate al Tartufo

Pan-fried Italian Veal Chop with Truffle Mashed Potatoes and Morel Sauce

煎牛仔扒伴黑松露薯蓉及羊肚菌汁

\$428

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