



## **Chef Claudio's Black Truffle Tasting Menu**

### ***Insalata di Astice all'Arancia Siciliana con Cipolla Rossa Marinata, Sedano e Caviale***

*Boston Lobster Salad with Sicilian Orange, Red Onion, Celery and Caviar*

波士頓龍蝦沙律配西西里香橙、紅洋蔥、芹菜及魚子醬

*Franciacorta, Faccoli, Dosaggio Zero, Italy 2014(100 ml)*

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### ***Zuppa di Funghi e Castagne con Tartufo Nero Invernale***

*Mushrooms and Chestnut Soup with Winter Black Truffle*

香菇栗子湯伴黑松露

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### ***Bigoli con Carciofi, Salsiccia e Tartufo Nero Invernale***

*Bigoli Pasta with Artichoke, Sausage and Winter Black Truffle*

意式全麥麵配鮮洋薊、肉腸伴黑松露

*Paolo Scavino Langhe Bianco DOC "Sorriso", Italy, 2017 (100 ml)*

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### ***Filetto di Ombrina con Purea di Patate e Asparagi Verdi all'Agro***

*Fillet of Salmon Bass with Creamy Mashed Potato and Green Asparagus*

大西洋白姑魚配忌廉薯蓉伴青露筍

*Bourgogne Blanc, Domaine Fanny Sabre, Burgundy, France, 2017 (100 ml)*

或 Or

### ***Petto d'Anitra Arrostito con Scaloppa di Fegato Grasso, Purea di Zucca,***

***Radichio Tardivo e Tartufo Nero Invernale***

*Roasted Duck Breast with Duck Liver, Pumpkin Purée, Treviso Endives and Winter Black Truffle*

***(Additional Price \$188)***

香烤鴨胸配鴨肝、南瓜蓉、菊苣伴黑松露 (另加 \$188)

*Le Marognole "CampoRocco" Amarone della Valpolicella DOCG, Italy, 2015 (100 ml)*

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### ***Carrello dei Dolci***

*Dessert Trolley*

特色精選甜品

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### ***Caffe` o Te` e Biscottini***

*Tea or Freshly Brewed Coffee and Italian Cookies*

茶或即磨咖啡及意大利曲奇

每位港幣 **HK\$1,488 per person**

配酒每位另加港幣 **Additional HK\$400 per person with wine pairing**

All prices are subject to 10% service charge. 以上價目另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。