



## Black Forest White Asparagus Tasting Menu

### 德國黑森林白蘆筍美食菜譜

#### ***Asparagi Bianchi con Prosciutto Iberico 48 mesi e Salsa Olandese***

Poached Black Forest White Asparagus and 48 Months Iberico Ham with Hollandaise Sauce

德國黑森林白蘆筍伴 48 個月西班牙黑毛豬風乾火腿配蛋黃醬

*Franciacorta, Faccoli, Dosaggio Zero, DOCG, Lombardy 2014 (100 ml)*

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#### ***Zuppa di Asparagi Bianchi con Seppiolina e Bottarga***

Black Forest White Asparagus Soup with Cuttlefish and Bottarga

德國黑森林白蘆筍湯伴墨魚配烏魚子

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#### ***Bigoli Caserecci con Asparagi Bianchi, Fiori di Zucchini e Ricci Di Mare***

Homemade Bigoli with Black Forest White Asparagus, Zucchini Flower and Sea Urchin

自家製全麥麵伴德國黑森林白蘆筍、意大利青瓜花及海膽

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

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#### ***Dentice Rosa Selvatico al Forno con Asparagi Bianchi e Agretti***

Baked Fillet of Wild Pink Dentex with Black Forest White Asparagus and Agretti

焗野生鯛魚柳伴德國黑森林白蘆筍及阿格雷蒂菜

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

Or 或

#### ***Saltimbocca di Vitello con Salsa al Vino Bianco e Asparagi Bianchi Fritti***

Veal Saltimbocca in White Wine Sauce and Crispy Fried Black Forest White Asparagus

意式白酒汁小肉卷伴香脆德國黑森林白蘆筍

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

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

Classic Sabatini Dessert Trolley

特色莎巴天尼甜品車

&及

#### ***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

每位港幣已包括配酒 HK\$1,888 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。