



## **Weekday Sunset French Black Truffle Dinner Menu** **黃昏前法國黑松露晚餐菜譜**

**Uova Strapazzate su Crostone di Pane con Capasanta Scottata e Tartufo Nero Invernale**  
Scrambled Eggs on Toast with Hokkaido Scallop and French Winter Black Truffle  
炒有機雞蛋多士伴北海道帶子配法國黑松露

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**Fettuccine con Salsiccia e Funghi, Crema di Latte e Tartufo Nero Invernale**  
Fettuccine with Mushrooms, Sausage and Cream with French Winter Black Truffle  
野菌及肉腸全蛋寬條麵配法國黑松露

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**Filetto di Merluzzo Antartico con Verdurine e salsa al Burro e Agrumi**  
Pan-Fried Tooth Fish Fillet with Seasonal Vegetables in Butter Citrus Sauce  
香煎牙魚柳伴時令雜菜配檸檬牛油醬

Or 或

**Costolette di Agnello in Padella con Verdurine e Riduzione al Balsamico**  
Pan-Fried Lamb Chops with Seasonal Vegetables and Balsamic Dressing  
香煎羊排伴時令雜菜配意大利陳醋汁

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### **Tiramisu Sabatini**

Classic Sabatini Tiramisu  
傳統意大利芝士蛋糕

### **Caffè o Te` e Biscottini**

Fine Tea or Freshly Brewed Coffee and Italian Cookies  
茶或即磨咖啡及意大利曲奇

**港幣每位 HK\$688 per person**

Additional Order of French Black Truffle is served at HK\$48 per gram.  
額外法國黑松露每克另加港幣\$48。

The above special menu available from 17/1 to 31/1/2022,  
3:00pm to 4:45 pm, except weekends and public holidays.  
供應期由 17/1 至 31/1/2022, 下午 3:00 至 4:45, 星期六及假日除外。

The price is subject to 10% service charge. 另加一服務費。  
Cannot be used in conjunction with other discount. 此套餐不能與其它折扣同時使用。

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。