



***Chef Alessandro Breda***  
***Michelin-Starred Chef Tasting Menu***

***Scampi dorati “al Nero”, crema di Patate affumicate e Agretto di Crostacei***  
*New Zealand Scampi Served with Smoked Potato and Shellfish, Sweet and Sour Sauce*  
新西蘭淡水龍蝦伴煙燻馬鈴薯配甜酸汁

*Delamotte Brut – Champagne, France (75ml)*

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***Vellutata di Fagioli Cannellini all’olio Extravergine con Ricci di Mare e pane al Limone e Pepe Nero***  
*Cannellini Bean Soup with Japanese Sea Urchin, Lemon and Black Pepper Bread*  
意大利白豆湯伴日本海膽、檸檬及黑胡椒包

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***Linguine con Gamberi Rossi Siciliani, pesto di Pistacchio e Basilico***  
*Linguine with Sicilian Red Prawns served with Pesto of Pistachio and Basil*  
意式西西里紅蝦扁意粉配香草開心果羅勒汁

*Paolo Scavino Sorriso Langhe Bianco – Piedmont, Italy (75ml)*

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***Branzino all’Amatriciana con Cipolla fondente***  
*Wild Seabass in Amatriciana Sauce with Soft Onion*  
野生海鱸魚配洋蔥肉醬香草蕃茄汁

*Domaine des Heritiers du Comte Lafon Macon Milly-Lamartine – Burgundy, France (75ml)*

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***Maialino Iberico, Sedano Rapa, Zafferano e Prezzemolo***  
*Iberico Suckling Pig, Celery Root, Saffron and Parsley*  
西班牙乳豬配藏紅花芹菜根

*De Stefani Soler – Veneto, Italy (75ml)*

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***Nuvola di Mascarpone, Caffè’, Gelato alla Nocciola salata***  
*Mascarpone Light Mousse, Coffee and Salted Hazelnut Ice Cream*  
軟芝士軟糕伴咖啡海鹽榛子雪糕

*Disaronno Originale Amaretto – Italy (35ml)*

**港幣 HK\$1,980 per person 每位**  
**HK\$2,480 per person with wine pairing 每位已包括酒類**

The 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。