



Chef Claudio's Tasting Menu 2020

Carpaccio di Manzo Fassone con Rucola, scaglie di Parmigiano e Tartufo Nero Invernale

Fassone Beef Carpaccio with Aged Parmesan Cheese and Black Truffle

意式生牛肉薄片伴陳年巴馬臣芝士配黑松露菌

Franciacorta, Faccoli, Dossage Zero, Lombardy, Italy, 2011 (100 ml)

Or 或

Carpaccio di Capesante di Hokkaido con sale Affumicato, Limone e Caviale Oscetra Italiano

Hokkaido Scallop Carpaccio with Smoked Salt, Lemon Oil and Italian Oscetra Caviar (additional HK\$188)

北海道帶子薄片伴煙燻海鹽及檸檬橄欖油配意大利頂級魚子醬(另加港幣\$188)

Delamotte, Brut, Champagne, France (100 ml)

Zuppa di Porro e Patate con Aragosta Blu e Bottarga

Potato and Leek Soup with Blue Lobster and Bottarga

馬鈴薯大蒜湯配藍龍蝦及烏魚子

Cavatelli Rustici al Sugo di Guancia di Manzo

Handmade Rustic Cavatelli Pasta with Beef Cheek Ragout

自家製貝殼粉配牛肉醬

Chianti Classico Riserva DOCG, Carpineto, Tuscany, Italy, 2015 (100 ml)

Or 或

Linguine con Gamberi Rossi Siciliani e Pomodorini Datterini

Linguine with Sicilian Red Prawns and Datterini Cherry Tomato (additional HK\$208)

意式西西里紅蝦扁意粉配車厘番茄(另加港幣\$208)

Ribolla Gialla, "Anfora", Gravner, Friuli-Venezia Giulia, Italy, 2004 (100 ml)

Merluzzo Antartico con Trippa di Pesce ed Asparagi Verdi

Pan-Seared Toothfish with Fish Tripe and Green Asparagus

香煎南極牙魚伴魚肚及青蘆筍

Mâcon-Uchizy, Les Maranches, Domaine les Héritiers du Comte Lafon, Burgundy, France, 2016 (100 ml)

Or 或

Petto D'Anitra Barberie con Verdure e Salsa al Vino Rosso

Barberie Duck Breast with Seasonal Vegetables and Red Wine Sauce

法國鴨胸伴時令雜菜配紅酒汁

Shiraz, Handpicked, Barossa Valley, Australia, 2016 (100 ml)

Fragole al Pepe Rosa Flambe, con Pannacotta alla Vaniglia

Pink Peppercorn Strawberry Flambe with Vanilla Panna Cotta

火焰意大利奶凍配粉紅胡椒草莓汁

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\$990 per person

每位港幣已包括配酒 HK\$1,390 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。