



## Celebrating “Forbes Recommended” Achievement in 2019 Chef Claudio’s Tasting Menu

### **Tartare di Gambero Viola Siciliano con Agrumi e salsa di Pistachio**

*Sicilian Violet Prawn Tartare with Citrus and Pistachio Sauce*

韃韃式西西里島新鮮生蝦配柑橘及開心果汁

*Delamotte, Brut, Champagne, France (100 ml)*

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### **Crema di Patate con Seppia grigliata, Bottarga, Nero di Seppia e Limone**

*Potato Cream Soup with Grilled Cuttlefish, Bottarga, Squid Ink Sauce and Lemon*

馬鈴薯忌廉湯伴香烤墨魚、烏魚子、墨魚汁及檸檬

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### **Classici Tagliolini di pasta all'uovo fatti in Casa al Burro e Tartufo Bianco**

*Classic Egg Tagliolini in Butter Sauce with White Truffle*

經典牛油汁幼蛋麵配白松露

*Pinot Grigio, De Stefani, Veneto, Italy, 2018 (100 ml)*

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### **Merluzzo Antartico con Trippa di pesce e Porcini**

*Pan-fried Toothfish with Fish Tripes and Porcini*

香煎南極牙魚配魚肚及牛肝菌

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

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### **Costolette di Agnello alla Scottadito con Millefoglie di Patate e salsa al Vino Rosso** *Charcoal Grilled Australian Lamb Chops with Potato Mille-Feuille and Red Wine Sauce*

炭燒澳洲羊排伴千層香薯片及紅酒汁

*Soler, De Stefani, Veneto, Italy, 2014 (100 ml)*

O/Or 或

### **Guancetta di Manzo Wagyu con Polenta alla piastra, Verdure di stagione**

*Wagyu Beef Cheek with Polenta and Seasonal Vegetable*

慢煮和牛臉頰肉伴玉米餅及時令蔬菜

*Soler, De Stefani, Veneto, Italy, 2014 (100 ml)*

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### **Gelato al Tartufo Bianco**

*White Truffle Ice Cream*

白松露雪糕

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

Additional order of white truffle is served at HK\$128 per gram.

額外每克白松露另加港幣\$128。

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。