



## **Kagoshima Wagyu Beef & Australian Black Truffle Delicacy** **鹿兒島和牛及澳洲黑松露推介**

### ***Carpaccio di Manzo Kagoshima A4 con Funghi Champignons, Parmigiano Invecchiato e Tartufo Nero***

Kagoshima A4 Wagyu Beef Carpaccio with Australian Black Truffle,  
Mushrooms and Parmesan Cheese

鹿兒島 A4 生和牛薄片配澳洲黑松露、蘑菇及巴瑪臣芝士

**HK\$538**

### ***Uova Strapazzate su Crostone di Pane, Capasanta di Hokkaido Scottata e Tartufo Nero Australiano***

Australian Black Truffle Scrambled Egg on Toast with Pan-Seared Hokkaido Scallop

澳洲黑松露炒蛋多士配北海道帶子

**HK\$488**

### ***Ravioli ripieni di Guancia di Manzo Kagoshima, Spinaci con Salsa al Burro, Salvia e Tartufo Nero Australiano***

Homemade Ravioli Stuffed with Kagoshima Wagyu Beef Cheek, Australian Black Truffle and  
Spinach with Butter Sage Sauce

自家製意式雲吞釀鹿兒島和牛面頰肉配澳洲黑松露、菠菜及牛油鼠尾草汁

**HK\$568**

### ***Faveretti con Ragout in Bianco di Manzo Kagoshima, Funghi Porcini e Tartufo Nero Australiano***

Homemade Faveretti with Kagoshima Beef Ragout, Australian Black Truffle and Porcini Mushrooms

自家製手捲粉配鹿兒島和牛粒、澳洲黑松露及牛肝菌

**HK\$568**

### ***Filetto di Manzo di Kagoshima A4 con Patate, Spinaci, Salsa al Tartufo Nero Australiano e Fegato Grasso d'Anitra***

Kagoshima A4 Beef Tenderloin with Australian Black Truffle, Duck Liver,  
Potatoes and Spinach

鹿兒島 A4 和牛柳配澳洲黑松露、鴨肝、香薯及菠菜

**HK\$798**

Additional order of Australian Black Truffle is served at HK\$ 48 per gram. 額外另加澳洲黑松露每克 HK\$ 48。

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。