



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

Insalata di Abalone e Asparagi Verdi con Patate e Caviare

Abalone and Green Asparagus Salad with Potatoes and Caviar

青蘆筍鮑魚沙律伴香薯配特級魚子醬

Barons de Rothschild, Brut – Champagne, France (100ml)



Zuppa di Pomodoro con Burrata, Acciughe, Olive e Basilico

Tomato Soup with Burrata Cheese, Anchovies, Olives and Basil

意大利番茄濃湯伴水牛芝士、銀魚柳配橄欖

Domaine A Cailbourdin, Pouilly Fume Les Cris – Loire, France (100ml)



Mezzelune ripiene di Fegato Grasso e Pere con Salsa di Ricotta e Anacardi

Mezzelune Ravioli with Pears, Duck Liver, Cashew Nuts and Ricotta Cheese Sauce

鴨肝香梨意式雲吞伴腰果配淡芝士汁

Tasca Diamante Passito – Sicilia, Italy (50ml)



Tonno del Mediterraneo leggermente scottato con Fiori di Zucchine e Salsa di Rafano e Limone

Pan-Seared Mediterranean Tuna with Zucchini Flowers and Horseradish Lemon Sauce

香煎地中海吞拿魚伴意大利青瓜花配辣根檸檬汁

Paolo Scavino Sorriso Langhe Bianco – Piedmont, Italy (100ml)



Guancetta di Manzo Wagyu con Salsa al Vino Rosso, Zucca marinata e Polenta

Slow-Cook Wagyu Beef Cheek in Red Wine Sauce with Marinated Pumpkin and Polenta

慢煮和牛面頰伴南瓜配玉米餅

Connetable Talbot - Saint-Julien, France (100ml)



Mousse di Yogurt con Fragole e Cioccolato Croccante

Yogurt Mousse with Strawberry and Chocolate Crumble

乳酪慕絲伴草莓配朱古力

每位港幣HK\$1,480 per person

HK\$1,880 per person with wine pairing 每位已包括酒類

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。

The price is subject to 10% service charge.

另加一服務費。