



Celebrating Forbes “Four-Star” Achievement in Year 2020 Chef Claudio’s Tasting Menu

Cuore di Carciofo Violetto con Tartare di Manzo Fassone, Parmigiano, Rucola e Pesto di Basilico
Heart of Violet Artichoke Stuffed with Fassone Beef Tartare, Parmesan Cheese and Basil Pesto
紫洋薊釀意式生牛肉韃鞑伴巴馬臣芝士及羅勒香草醬
Franciacorta, Faccoli, Dossage Zero, Lombardy, Italy, 2011 (100 ml)

Zuppa di Piselli con Capasanta scottata, Bottarga e Coriandolo fresco
Green Peas Soup with Pan-Seared Scallop, Bottarga and Fresh Coriander
青豆湯伴香煎北海道帶子、烏魚子及新鮮芫荽

Linguine con Gamberi Rossi Siciliani e Pomodorini Datterini
Linguine with Sicilian Red Prawns and Datterini Cherry Tomato
意式西西里紅蝦扁意粉配車厘番茄
Ribolla Gialla, “Anfora”, Gravner, Friuli-Venezia Giulia, Italy, 2004 (100 ml)

Costolette di Agnello alla Scottadito con Carciofi alla Romana con Aglio e Mentuccia
Grilled Lamb Chops with Artichoke Romana Style, Mint and Garlic flavor
香烤羊排伴時令雜菜伴意大利洋薊、香草薄荷及香蒜
Shiraz, Handpicked, Barossa Valley, Australia, 2016 (100 ml)
O Or 或
Merluzzo nero su Crema di Patate con Melanzane all’Agro, Capperi e Olive Nere
Pan-Seared Black Cod served with Potato Cream, Sweet & Sour Dressing, Capers and Black Olives
香煎鱈魚伴忌廉香薯配甜酸醬、酸豆及黑橄欖
Macon-Uchizy, Les Maranches, Domaine les Heritiers du Comte Lafon, Burgundy, France, 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\$890 per person
每位港幣已包括配酒 HK\$1,290 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。

This Dinner Menu cannot be used in conjunction with any other promotional discount or offers. 此特價套餐恕不接受任何折扣優惠。