



**Chef Alessandro Breda**  
**Michelin-Starred Chef Luncheon Menu**

**Selezione di antipasti dello Chef Alessandro**  
Chef Alessandro's Selection of Appetizer  
廚師精選頭盤

\*\*\*

**Fusilli ai Frutti di mare con crema di Pomodoro Giallo**  
Fusilli with Seafood and cream of Yellow Tomato  
海鮮紐紋意粉配黃番茄汁

Or 或

**Linguine al Burro Affumicato, Bottarga e lime**  
Linguine in Smoke Butter Sauce, Bottarga and Lime  
烏魚子青檸扁意粉配牛油汁

\*\*\*

**Ricciola arrosta, Fagioli Cannellini, Scalogno all'Aceto di Lamponi**  
Roasted Hamachi Fish with Cannellini Beans and Shallot in Raspberries Vinegar  
燒油甘魚伴白豆配紅莓醋汁

Or 或

**Guancia di vitello al Pomodoro fresco, Polenta croccante alla Mozzarella e Pepe Nero**  
Slow cook Veal Cheek with fresh Tomato, crispy Polenta with Mozzarella and Black Pepper  
慢煮牛仔頰肉及番茄、脆玉米及意大利水牛芝士

\*\*\*

**Selezione di dessert dal Carrello Sabatini**  
Dessert Trolley  
精選莎巴天尼甜品車

**港幣 HK\$598 per person 每位**

The 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。



**Chef Alessandro Breda**  
**Michelin-Starred Chef Tasting Menu**

**Scampi dorati “al Nero”, crema di Patate affumicate e Agretto di Crostacei**  
New Zealand Scampi Served with Smoked Potato and Shellfish, Sweet & Sour Sauce  
新西蘭淡水龍蝦伴煙燻馬鈴薯配甜酸汁  
Delamotte Brut – Champagne, France (75ml)

\*\*\*

**Vellutata di Fagioli Cannellini all’olio Extravergine con Ricci di Mare e pane al Limone e Pepe Nero**  
Cannellini Bean Soup with Japanese Sea Urchin, Lemon and Black Pepper Bread  
意大利白豆湯伴日本海膽,檸檬及黑胡椒包

\*\*\*

**Linguine con Gamberi Rossi Siciliani, pesto di Pistacchio e Basilico**  
Linguine with Sicilian Red Prawns served with Pesto of Pistachio and Basil  
意式西西里紅蝦扁意粉配香草開心果羅勒汁  
Paolo Scavino Sorriso Langhe Bianco – Piedmont, Italy (75ml)

\*\*\*

**Branzino all’Amatriciana con Cipolla fondente**  
Wild Seabass in Amatriciana Sauce with Soft Onion  
野生海鱸魚配洋蔥肉醬香草蕃茄汁  
Domaine des Heritiers du Comte Lafon Macon Milly-Lamartine – Burgundy, France (75ml)

\*\*\*

**Maialino Iberico, Sedano Rapa, Zafferano e Prezzemolo**  
Iberico Suckling Pig, Celery Root, Saffron and Parsley  
西班牙乳豬配藏紅花芹菜根  
De Stefani Soler – Veneto, Italy (75ml)

\*\*\*

**Nuvola di Mascarpone, Caffè, Gelato alla Nocciola salata**  
Mascarpone Light Mousse, Coffee and Salted Hazelnut Ice Cream  
軟芝士軟糕伴咖啡海鹽榛子雪糕  
Disaronno Originale Amaretto – Italy (35ml)

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

The 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。