



Chef Claudio's Tasting Menu

Scampo scottato con Funghi di stagione e salsa al Tartufo Nero
New Zealand Scampi with Seasonal Mushrooms and Black Truffle Sauce
新西蘭小龍蝦伴時令野菌配黑松露汁

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***Zuppa di Porcini con Biscotti alla pasta Frolla salata***  
*Porcini Soup with Cookies*  
牛肝菌濃湯配巴馬臣芝士曲奇

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I Classici Tagliolini con Tarfufo Bianco
The Classic Egg Tagliolini in Butter Sauce with White Truffle
幼蛋麵牛油汁配白松露

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***Filetto di Branzino con Trippa di Pesce, Funghi Chips di Aglio di Nubia***  
*Fillet of Seabass with Tripe, Mushrooms and Chips of Garlic*  
香煎鱸魚伴野菌配魚肚及炸蒜片

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Costicina di Manzo con Indivia Rossa Brasata e Balsamico
U.S. Prime Short Ribs with Braised Red Endives and Balsamic Dressing
慢煮牛肋骨肉黑醋汁

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***Gelato al Tartufo Bianco***  
*White Truffle Ice Cream*  
白松露菌雪糕

***Caffe` o Te` e Biscottini***  
*Coffee or Tea and Italian Cookies*  
咖啡或茶及意大利曲奇

**HK\$1,580 港幣 per person 每位**

**Additional order of White Truffle at HK\$150 per gram.**

**每克白松露另加港幣\$150。**

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。

All prices are subject to 10% service charge. 以上價目已另加一服務費。