



CUCINA



Piedmont and White Asparagus Degustation Menu

Antipasto / Appetiser

Asparagi Bianchi al Vapore con Salsa Olandese e San Daniele 24 Mesi
Poached White Asparagus with Hollandaise Sauce and 24-month San Daniele Ham

水煮白露筍、24 個月意大利聖丹尼爾火腿配荷蘭醬汁

Tenuta Montemagno Monferrato Bianco \$128 (per glass 每杯)

Paste / Pasta

Strozzapreti con Brasato di Manzo Wagyu al Barolo, Funghi Stagionali, Tartufo Nero
Strozzapreti with Braised Wagyu Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle

燉和牛肉醬短捲麵、巴羅洛紅酒、時令蘑菇、黑松露

Vietti Perbacco Langhe Nebbiolo DOC \$188 (per glass 每杯)

La Portata Principale / Main Course

Trippla di Manzo Stufata al Pomodoro, Peperoncino, Pasta, Pecorino Come La Faceva Mio Nonno

Stewed Beef Tripe, Spicy Tomato Sauce, Pasta, Pecorino (Sunday Recipe from Chef Andrea's Grandfather)

意大利燉牛肚、香辣番茄醬、意大利麵、佩科里諾羊奶芝士、自主廚祖父食譜

Zyme Reverie Valpolicella DOC \$148 (per glass 每杯)

Il Dolce / Dessert

Millefoglie al Cioccolato fondente e Gianduja, lamponi e gelatina al lime, spugna alla Nocciola
Dark Chocolate and Gianduja Mille-feuille, Raspberry, Lime Gelée, Hazelnut Sponge

榛子黑朱古力拿破崙、紅莓、青檸啫喱、榛子蛋糕

Mongioia "Moscata" Moscato d'Asti DOCG \$218 (per glass 每杯)

Additional **HK\$98** for Chef Andrea's signature lobster bisque 另加 **港幣 98** 享用主廚招牌龍蝦湯

每位港幣 HK\$888 per person

Discounts and promotions are not applicable to this set menu
任何會員折扣及優惠推廣不適用於此套餐

Prices are subject to a 10% service charge
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