



CUCINA



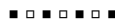
Menù Degustazione dello Chef Andrea
Chef Andrea Tasting Menu
意籍總廚 Andrea Delzanno 星級盛宴

Antipasto / Appetizer

Carpaccio di Gamberi Rossi, Avocado, Arance, Olio e Limone
Red Prawn Carpaccio, Avocado Sauce, Orange, Lemon Oil Dressing
生紅蝦薄片、牛油果醬、香橙、檸檬油

Norton Finca La Colonia Sauvignon Blanc 2022

By GL \$98 / By Bot \$380



Primi Piatto / First Course

Risotto con Misto Pesce, Salsa ai Ricci di Mare, Zucchine, Caviale di Aringa
Risotto with Mix Seafood, Sea Urchin Sauce, Zucchini & Herring Caviar
雜錦海鮮意大利飯、海膽汁、意大利青瓜、鯡魚籽

Mastroberardino Novaserra Greco di Tufo DOCG 2022

By GL \$108 / By Bot \$620



Il Secondo / Main Course

Guancetta di Manzo Cotta Lentamente nel Barolo, Pure' di Patate, Cipolle in Agrodolce
Slow Cook Beef Cheek in Barolo Wine Sauce, Mashed Potatoes, Pickled Onions
慢煮紅酒牛面頰、薯蓉、醃洋蔥

Bodega Norton Reserva Malbec

By GL \$138 / By Bot \$780



Il Dolce / Dessert

Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango
Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere
意式椰子奶凍、菠蘿醬、芒果球

Mastroberardino Melizie Irpinia Fiano Passito DOC 2016

By GL \$138 / By Bot \$750

HK\$888 per person 每位港幣 \$888

Prices are subject to a 10% service charge 以上價目另設加一服務費