



CUCINA



Cucina 4-course Temptation Menu

Antipasto/ Appetizer

Burrata, Prosciutto di Parma, Pomodori Kumato, Basilico, Aceto Balsamico

Burrata Cheese, Parma Ham, Kumato Tomato Salad, Basil, Balsamic Vinegar

水牛芝士配巴馬火腿、番茄沙律、羅勒、意大利黑醋

Paste/ Pasta

Spaghetti all' Aglio, Olio e Peperoncino, Vongole, Gamberetti Essiccati e Prezzemolo

Spaghetti with Garlic, Olive Oil and Chili, Clams, Sakura Shrimps, Parsley

香蒜意大利粉、橄欖油、辣椒、蜆肉、櫻花蝦、香草

La Portata Principale/ Main Course

Braciola di Maiale Canadese, Glassata al Miele e Spezie, Purea di Mais

Grilled Canadian Pork Chop, Spiced Honey Glaze, Corn Purée

扒加拿大豬排、辣蜜糖醬、粟米蓉

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

Additional \$98 for Chef Andrea Signature Lobster Bisque 另加 \$98 享用主廚招牌龍蝦湯

Additional \$58 for a glass of Italian wine or fresh fruit juice 另加 \$58 享用意大利餐酒或果汁一杯

Cantine Pellegrino Parthenonium Grillo DOC 2022

Cantine Pellegrino Parthenonium Nero D'avola DOC 2022

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