



*CUCINA*



## **4-course Tasting Menu**

**Astice, pure' di cavolfiore, Bisque all' orientale, yuzu kosho, Riso soffiato**

Lobster, Cauliflower Puree, Lobster Bisque, Yuzu Kosho, Puffed Rice

龍蝦、椰菜花蓉、龍蝦湯、柚子胡椒、米通

**Norton Finca La Colonia Sauvignon Blanc 2022**

**By glass \$98 / By bottle \$380**

**Ziti in salsa genovese, ventresca di tonno marinata, carote e frutto della passione**

Ziti Pasta, Genovese Sauce, Marinated Tuna Belly, Carrot and Passion Fruit

長意粉、熱拿亞醬、醃吞拿魚腩、甘筍及熱情果

**Cantine Pellegrino Junco Frappato 2022**

**By glass \$98 / By bottle \$480**

**Guancia di vitello alla pizzaiola, friarielli, aligot di patate alla provola**

Braised Veal Cheek "Pizzaiola Style", Green Peppers, Mashed Potatoes with Provolone Cheese

意式嫩小牛臉頰肉、青椒、薯蓉配牛奶芝士

**Bodega Norton Reserva Malbec 2021**

**By glass \$138 / By bottle \$780**

**Fior di Fragola Spuma di latte, sorbetto di fragole, fragole all' aceto, meringa**

Milk Foam, Strawberry Sorbet, Meringue, Strawberry Marinated in Vinegar

牛奶泡沫、士多啤梨雪葩、蛋白糖、醋醃士多啤梨

**Mastroberardino Melizie Irpinia Fiano Passito DOC 2016 (375ml)**

**By glass \$128 / By bottle \$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

Any other discounts 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