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## Schloss Gobelsburg Wine Dinner Menu

23 September 2024

### Amuse Bouche

**Conetto ripieno di Granchio Reale dell' Alaska , mela verde , Sfere di Mango**

Mini Cone with Alaskan King Crab Meat, Green Apple, Mango Sphere

**Domaene Gobelsburg Gruner Veltliner 2023**

### First Course

**Astice, pure' di cavolfiore, Bisque all' Orientale , Lemongrass, peperoncino, Tapioca soffiata**

Lobster, Cauliflower Purée, Lobster Bisque "Thai Style", Lemongrass, Chili, Puffed tapioca

**Schloss Gobelsburg Kamptal Reserve Renner Erste Lage 2022**

### Second Course

**Tartare di camberi rossi Siciliani, crema di aneto , Avocado, Caviale Oscietra**

Sicilian Red Prawn Tartare, Dill Cream sauce, Avocado, Oscietra Caviar

**Schloss Gobelsburg Ried Lamm 2022**

### Third Course

**Caserecci con Salsiccia di maiale Italiana , Finferli , parmigiano e Tartufo nero**

Caserecce with Italian Pork Sausage, Chanterelles Mushrooms, Parmesan, Black Truffle

**Schloss Gobelsburg Tradition 3 Years**

### Fourth Course

**Brasato di cervo al Barolo, polenta, champignon, prosciutto affumicato verdure in Agrodolce**

Braised Venison with Barolo Wine, Soft Polenta, Button Mushroom

**Domaene Gobelsburg Zweigelt 2021**

**Schloss Gobelsburg Reserve Pinot Noir 2020**

### Dessert

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

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

HK\$ 888 per person

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