



Sunset Dinner

"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and crispy capers

鮪魚小牛肉配醃漬生鮪魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

burrata with fresh figs, datterino tomatoes and pesto sauce

布拉塔芝士佐新鮮無花果、櫻桃番茄及青醬

"poached egg" parmesan cheese cream, Jerusalem artichoke foam and truffle

水煮蛋巴馬臣芝士忌廉醬、菊芋泡沫及松露

king crab salad with caviar, cucumber and green apple extract

蟹肉沙律配魚子醬配青瓜及青蘋果精華

additional HKD 98 另加 HKD 98 元

select one

tagliatelle pasta with porcini mushroom sauce, parsley oil and black truffle

意大利寬扁麵配牛肝菌醬、香芹油及黑松露

home made pici pasta with wagyu beef bolognese ragu

手工意大利圓麵配和牛番茄肉醬

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

additional HKD 98 另加 HKD 98 元

select one

acqua pazza style seabass, baby broccoli and confit datterino tomatoes

義式「泉水煮」海鱸魚配嫩莖西蘭花與油漬櫻桃番茄

whisky glazed suckling pig with seasonal vegetables

威士忌釉烤乳豬佐時令鮮蔬

seared bluefin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato

糖醋茄子、油封番茄、開心果醬烤藍鱈魚片

additional HKD 198 另加 HKD 198 元

red wine braised short ribs with autumn sauces and "focaccina"

紅酒燉牛小排配秋季風味醬汁和意式麵包

additional HKD 198 per portion 另加 HKD 198 元

tiramigiù

coffee cremeux, tiramisu cream and crunchy chocolate pearls

流心意大利提拉米蘇