



# Chef Fabio's Tasting Menu

## (May and June Promotion)

**"CARPACCIO FASSONA", Piedmont Beef Carpaccio, "Castelmagno" Cheese Fondue, Toasted Hazelnuts, Romanesco Broccoli, Hazelnut Lemon Olive Oil (\$298)**  
意大利皮埃蒙特生牛肉薄片配藍紋芝士汁, 烤榛子, 羅馬椰菜花配榛子檸檬橄欖油 (\$298)  
Barbera d' Alba DOC, Corino, Piedmont, Italy (\$109/glass)

OR

**"RICCIOLA AFFUMICATA E GRANCHIO", Smoked Hamachi, Alaskan Crab, Citrus and Herbs Oil (\$288)**  
煙燻油甘魚配阿拉斯加蟹及柑橘香草油 (\$288)  
Gavi, Michele Chiarlo, Piedmont, Italy (\$109/glass)

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**"ZUPPA PORCINI E MIDOLLO", Roasted Porcini Mushroom Soup and Forest Mushrooms, Bone Marrow and Chive Focaccia Crisp (\$148)**  
烤牛肝菌雜菇湯配法蔥牛骨髓佛卡夏脆片 (\$148)  
Ribolla Gialla Delle Venezie IGT, Fantinel, Friuli, Italy (\$99/glass)

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**"ENTRECOTTE CARIMA" (M5), Italian Dry-Aged Ribeye (M5), Rosemary Potatoes and Grilled Vegetables (\$568)**  
意大利乾式熟成肉眼牛排配香草新薯及烤蔬菜 (M5) (\$568)  
Ripasso valpolicella Superiore DOC, Tedeschi, Veneto, Italy (\$119/glass)

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**"TORTINO CALDO DI MELE" Warm Apple Cheese Tart & Vanilla Ice Cream (\$98)**  
暖蘋果芝士撻配雲呢拿雪糕 (\$98)  
Ottolati Moscato D'Asti DOCG 2021 (\$99/glass)

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**COFFEE or TEA**  
咖啡或茶

**4 Courses Tasting Set Menu @ HK\$768**  
with wine pairing additional HK\$208 per person  
(half glass pouring portion for each wine only)  
All prices are subject to 10% service charge  
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