



Chef Fabio's Tasting Menu

(July and August Promotion)

"CRUDO DI GAMBERO ROSSO" thinly sliced "Mazzara" red prawns, citrus zest infusion, green asparagus, "stracciatella" cheese **(\$288)**
薄切紅蝦配青蘆筍及水牛芝士伴柑橘香草油 **(\$288)**
Grillo, Sallier de la Tour, Sicily, Italy (\$99/glass)

OR

"TARTARE DI TONNO" Mediterranean tuna tartare, roasted mini zucchini, Semi-dried tomato **(\$268)**
地中海吞拿魚他他配燒迷你意大利櫛瓜及半乾蕃茄 **(\$268)**
Grillo, Sallier de la Tour, Sicily, Italy (\$99/glass)

"STRINGOZZI AI GAMBERI", Sicilian "stringozzi" pasta, tiger prawns accompanied by the regional almond pesto **(\$306)**
西西里鞋帶形扁意大利麵配杏仁青醬及虎蝦 **(\$306)**
Vermentino "Opale", Cantina Mesa, Campania, Italy (\$109/glass)

"RICCIOLA ALLA MESSINESE", pan-seared yellow tail fish, porcini mushrooms, tomatoes, large green olives, gratin potatoes and French beans **(\$385)**
香煎油甘魚配牛肝菌，蕃茄，千層薯仔，大青橄欖及法邊豆 **(\$385)**
Tascante Etna Bianco DOC, Buonora, Sicily, Italy (\$109/glass)

OR

"MAIALE IN CROSTA DI PISTACCHIO", pan-seared pork loin, crusted with Pistachio, served with roasted potatoes, "Sicilian caponata" **(\$358)**
香煎開心果脆皮豬柳配烤新薯及西西里燉菜 **(\$358)**
Nero D' Avola, Sallier de la Tour, Sicily, Italy (\$99/glass)

Dessert

"BIANCOMANGIARE CON GELATO", Sicilian almond pudding, "Bronte" pistachio ice-cream **(\$98)**
西西里杏仁布甸配開心果雪糕 **(\$98)**
Ottolati Moscato D'Asti DOCG 2021 (\$99/glass)

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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