



Chef Fabio's Tasting Menu

Carpaccio di capesante e Porcini

*Hokkaido Scallops Carpaccio with Porcini Mushrooms,
White Balsamic Vinegar Reduction, and Truffle Pearl*
北海道帶子薄片配牛肝菌，白香醋汁及松露珍珠

Kimi Sauvignon Blanc, Marlborough, New Zealand (HK\$99/glass)

OR

Uovo morbido con asparagi

*Slow-Cooked Organic Egg-Yolk with Sautéed Wild Morels,
White Asparagus Cream, and Crisp Crostino*
慢煮有機蛋黃配煎野生羊肚菌、白蘆筍忌廉及脆意式烘麵包片

Opale Vermentino, Cantina Mesa, Sardinia, Italy (HK\$109/glass)

Ravioli della casa Cacio e Pepe, funghi misti e pomodoro Piennolo

Homemade Ravioli Cacio e Pepe, Wild Mushrooms, Piennolo Tomato
胡椒芝士意式雲吞，配野生雜菇及維蘇威火山皮恩諾洛蕃茄

Nero D'Avola, Sallier de la Tour, Sicily, Italy (HK\$99/glass)

Filetto di Tonno Mediterraneo in crosta di Porcini

*Wild Bluefin Tuna Loin with Porcini & Aromatic Herb Crust,
Sweet Datterini Tomato Coulis, Creamy Cannellini Bean Base*
香草牛肝菌脆皮野生藍鰭吞拿魚柳配甜達特里尼蕃茄汁及燴白豆

Pinot Grigio "Sot Lis Ravis", Ronco Del Gelso, Italy (HK\$119/glass)

OR

Medaglioni di manzo, misticanza di verdure, salsa alle spugnone

Pan-Seared Beef Medallions, Seasonal Vegetables, Morels and Brandy Sauce
香煎牛柳伴時令蔬菜配羊肚菌白蘭地汁

Ripasso Valpolicella Superiore DOC, Tedeschi, Veneto, Italy (HK\$119/glass)

Dessert 甜品

Gianduja, Nocciole e Frutti di Bosco

*Hazelnut Chocolate Cream Duet of Panna Cotta and Mousse with
Persimmon Jelly and Almond Tuile*

榛子朱古力奶凍與慕斯雙重奏配柿子啫喱及杏仁脆餅

Zagara Moscato D'Asti, Marchesi Di Barolo (HK\$99/glass)

Coffee or Tea

咖啡或茶

四道菜套餐 4-Course Tasting Set Menu HK\$768

餐酒搭配：每位另加 Wine Pairing: Additional HK\$208 per person

半杯(half glass pouring portions)

Subject to 10% service charge

另設加一服務費