



Chef Fabio's Tasting Menu

(Porcini Mushroom)

"INSALATA DI GAMBERI E FUNGHI", Roasted wild mushrooms & tiger prawn salad, colourful heirloom tomatoes, roasted bell pepper & lemon dressing

什菌大蝦沙律配意大利雜色蕃茄,扒波椒檸檬橄欖油

Prosecco Spumante DOC, Villa Sandy, Veneto, Italy (\$99/glass)

OR

"CARPACCIO DI PORTOBELLO", Portobello mushrooms carpaccio, roasted mini eggplant, rocket leaves, parmesan shavings, black truffle dressing

波特貝勒菇薄片配意大利袖珍茄子,芝士火箭菜沙律伴黑松露沙律

Prosecco Spumante DOC, Villa Sandy, Veneto, Italy (\$99/glass)

"ZUPPA AI CARCIOFI E FUNGHI", Blended roasted forest mushrooms & artichoke soup with thyme oil

野生蘑菇朝鮮薊湯配百里香油

Ribolla Gialla, Venezia Giulia, IGT, Fantinel, Friuli, Italy (\$99/glass)

"CODA DI ROSPO", Oven-baked monk fish fillet on potato foam, spinach glaze, asparagus, sautéed chanterelles and black truffle

焗鮫鰈魚柳配炒露筍雞油菌黑松露伴薯仔泡沫汁

Soave Classico DOC, M. Fiorentina Ca' Rugate, Veneto, Italy (\$119/glass)

OR

"GALLETTO ROMANO", Roman-style chicken, marinated With citrus & mixed herbs, chestnut barley risotto, sautéed spinach, cepe ragout & perigueux sauce

柑橘醃羅馬春雞配栗子洋薏米飯,炒菠菜,牛肝菌伴紅酒松露汁

Montepulciano Riserva DOCG, Zanna, Abruzzo, Italy (\$119/glass)

"TARTINA AI CACHI", Brûlée Persimmon Tart, Maple Syrup Cream Cheese (\$88)

焦糖柿忌廉芝士撻配糖漿 (\$88)

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