



Chef Fabio's Tasting Menu

(Winter Black Truffle)

"CARPACCIO DI MANZO", Roasted Picanja carpaccio, semi-dried tomatoes with black truffle sauce (\$298)

慢燒和牛臀蓋肉薄片配半風乾車厘茄及黑松露醬 (\$298)

OR

"FARAONA TIEPIDA", Warm guinea fowl salad with roasted porcini & white truffle vinaigrette. (\$268)

暖畿內亞珠雞沙律配燒牛肝菌及白松露油醋汁 (\$268)

"TAGLIOLINI AL TARTUFO", Homemade egg-pasta "tagliolini" with butter sauce & black truffle (\$298)

手工全蛋幼麵配黑松露牛油汁 (\$298)

"TAGLIATA DI MANZO AI FUNGHI", Pan seared US sirloin, porcini mushrooms, rocket leaves, roasted potatoes, grilled vegetables & black truffle (\$426)

香煎美國西冷,配牛肝菌汁, 火箭菜沙律, 烤薯仔, 雜菜及黑松露 (\$426)

OR

"TURBO IN CROSTA", Oven baked turbot fish with potato crust, creamy spinach, tomatoes on the vine with herbs butter sauce & black truffle (\$385)

烤薯仔脆皮比目魚配忌廉菠菜串茄伴香草牛油汁及黑松露 (\$385)

"CREMA CATALANA AL TARTUFO", Crispy crème brulee with vanilla black truffle ice-cream (\$88)

焦糖燉蛋伴黑松露雲呢拿雪糕 (\$88)

COFFEE or TEA

咖啡或茶

4 Courses Tasting Set Menu @ HK\$768

(2 hours of beverage free flow for only HK\$109 (No discount applicable))

只需加 **HK\$109** 客人可於兩小時內任飲(所有折扣不適用)

All prices are subject to 10% service charge