



Chef Fabio's Tasting Menu

(Ligurian Specialties)

"INSALATA DI MARE", Warm assorted seafood salad in lemon olive oil, zucchini and roasted bell pepper (\$288)

海鮮暖沙律伴意大利櫛瓜, 烤燈籠椒及檸檬油醋汁

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

OR

"SEPPIE IN ZIMINO", Mediterranean style braised cuttlefish, black olive, potatoes, white wine marjoram (\$288)

地中海白酒香草汁燴墨魚配黑水欖及薯仔

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

"PANSOTTI IN SALSA DI NOCI", Homemade ricotta cheese and spinach pansotti, served with aromatic walnuts sauce (\$268)

手工芝士菠菜雲吞配香草合桃醬

Gavi, Michele Chiarlo, Piedmont, Italy (\$109/glass)

"BRANZINO ALLA LIGURE", Oven baked seabass, seafood broth, cherry tomatoes, black olive, pine nuts, grilled vegetables (\$385)

爐烤海鱸魚配車厘茄橄欖海鮮汁, 松子仁及烤雜菜

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

OR

"TAGLIATA DI MANZO AI FUNGHI", Pan seared USA Sirloin, Porcini mushrooms sauce, rocket leaf, roasted potatoes, grilled vegetables (\$426)

香煎美國西冷, 配牛肝菌汁, 火箭菜沙律, 烤薯仔及雜菜

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

"CREMA AL LIMONE", Organic lemon cream curd, baci di Alassio biscuit (\$88)

檸檬蛋黃奶凍配可可榛子餅乾

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