



Gastronomic Treasures from Northern Italy

(From 1st Jan to 28th Feb 2024)

Carpaccio di manzo con Asiago, radicchio invernale, nocciole

Beef carpaccio, Asiago cheese, chicory salad, toasted hazelnuts

生牛肉薄片伴亞斯阿哥芝士, 紅雜菜及榛子

HK\$278

Suggested glass pairing at HK\$109

Pinot Grigio DOC Kettmeir (Friuli Venezia Giulia, Italy)

Agnolotti all'arrostato, fonduta di toma e tartufo nero

Piedmont ravioli filled with roasted meat, Toma cheese and truffle fondue

皮埃蒙特雲吞釀烤肉伴托馬松露火鍋

HK\$ 298

Suggested glass pairing at HK\$99

Sangiovese-Merlot, Collepino, Banfi (Tuscany, Italy)

Ossobuco di vitello, risotto allo zafferano, salsa gremolada

Braised veal ossobuco, saffron risotto, gremolada sauce

燴牛仔膝伴藏紅花意大利飯及格雷莫拉塔醬

HK\$ 378

Suggested glass pairing at HK\$109

Barbera d'Alba DOC, Corino (Piedmont, Italy)

Pizza salsiccia di maiale, radicchio rosso invernale, taleggio

Pizza with pork sausage, winter red chicory, Taleggio cheese

豬肉腸紅雜菜塔雷吉歐芝士薄餅

HK\$ 258

Suggested glass pairing at HK\$99

Valpolicella DOC, Rio Albo, Ca' Rugate (Veneto, Italy)

10% service charge applies

另加 10%服務費