



Chef Loris' Tasting menu

FOCACCIA, aragula pesto, homemade ricotta, sun-dried tomato

Focaccia 香蒜醬 自家制軟芝士乾蕃茄

ROASTED OCTOPUS, potato and leek puree, taggiasca olives, tomato confit

烤章魚伴大蒜薯蓉橄欖油封蕃茄

Vermentino "Giunco", Cantina Mesa, Sardegna, Italy (\$99/glass)

or

TONNATO, roast beef salad, tuna and capers sauce, seasonal greens

燒牛肉沙律伴吞拿魚水瓜柳汁時令蔬菜

Langhe Nebbiolo DOC "Sbirolo", Piedmont, Italy (\$99/glass)

"CAVATELLI", durum flour pasta, Sicilian red prawn, bottarga, broccolini

杜倫麵粉意大利麵, 西西里紅蝦 乾魚子 broccolinio

Fallanghina "Serrocielo" DOC, Campania, Italy (\$109/glass)

or

MEZZE MANICHE, "Pastificio Mancini", asparagus, guanciale, pecorino

"Pastificio" 意大利麵 露筍 豬腮肉 佩科里諾芝士

Clay Creek pinot noir, California, USA (\$119/glass)

BRAISED WAGYU BEEF CHEEK, Tuscan red wine and black pepper sauce

燴和牛面頰 托斯卡納紅酒 黑椒汁

Chianti classico, Tuscany, Italy (\$109/glass)

TORTA CIOCA, dark chocolate cake, chocolate ganache, mascarpone foam

Ganache 朱古力蛋糕 馬斯卡馮芝士泡沫

Moscato d'Asti DOCG "Ottolati" (\$99/glass)

Coffee or Tea

咖啡或茶

**Tasting Set Menu @ HK\$728 per person
with wine pairing additional HK\$208 per person**

(half glass pouring portion for each wine only)

All prices are subject to 10% service charge