



Chef Fabio's Tasting Menu

(White Asparagus)

"CARPACCIO DI ASPARAGI BIANCHI" Grilled White Asparagus Carpaccio with Sheep Ricotta, Lemon Zest & Pistachio Bronte Crushed (\$268)

扒白露筍薄片伴羊芝士配布隆特開心果碎 (\$268)

OR

"ASPARAGI BIANCHI CLASSICI" Poached White Asparagus with Poached Egg & Hollandaise Sauce (\$268)

奶浸白露筍伴流心水波蛋配荷蘭汁 (\$268)

"ZUPPA D'ASPARAGI", White Asparagus Soup with Crispy Parma Ham, Black Truffle Paste & Basil Oil (\$148)

白露筍湯配香脆巴馬火腿，黑松露醬伴香草油 (\$148)

"GNOCCHI ASPARAGI BIANCHI", Homemade Potato Gnocchi with White Asparagus Ragout & Italian Sausage (\$268)

燴白露筍意大利腸醬配自家制薯糰 (\$268)

"BRANZINO CON ZUPPETTA" Oven Baked Crispy Seabass with White Asparagus Coulis, Sea Asparagus Salad & Semi-dried Tomato (\$385)

焗海鱸魚配白露筍汁伴海露筍沙律，風乾車厘茄 (\$385)

OR

"AGNELLO ALLA GRIGLIA" Grilled Australian Lamb Chops with White Asparagus, White Asparagus Puree, Roasted Potatoes & Tomatoes on the Vine (\$378)

焗澳洲羊架配扒白露筍，白露筍蓉伴焗薯及車厘茄 (\$378)

COFFEE or TEA

咖啡或茶

4 Courses Tasting Set Menu 四道菜套餐 @ HK\$768

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

客人可以港幣**\$109** 加配兩小時無限量暢飲(所有折扣恕不適用)

All prices are subject to 10% service charge

以上價格須另設加一服務費