



Chef Fabio's Tasting Menu

(Wagyu Beef & Seafood Promotion)

"CARPACCIO ARROSTO", Wagyu roasted Picanha beef, asparagus puree, roasted mushrooms, lemon olive oil (\$278)

燒牛里脊配露筍蓉檸檬橄欖油 (\$278)

Nebbiolo DOC Sbirolo, Marchesi di Barolo, Piedmont, Italy (\$99/glass)

OR

"SALMONE E BACCALA", beetroot cured salmon & Venetian cod fish, crispy polenta chips, semi-dried tomato (\$298)

紅菜頭醃三文魚拼威尼斯鱈魚,配波倫塔脆片先家制風乾蕃茄 (\$298)

Ribolla Gialla delle Venezie, Friuli, Italy (\$99/glass)

"ZUPPA PORTOFINO", scallops in seafood aromatic broth, basil mini ravioli, Mediterranean plankton (\$138)

香濃海鮮湯配帶子及地中海海鮮及羅勒小雲吞 (\$138)

Pinot Grigio "Masianco", Masi, Veneto, Italy (\$109/glass)

"BRANZINO ESTIVO", PAN SEARED Chilean seabass, soft zucchini & pimienta, saffron coulis (\$385)

香煎智利鱸魚配意大利青瓜及西班牙辣椒伴蕃紅花醬 (\$385)

Soave Classico DOC, M. Fiorentina, Ca' Rugate, Veneto, Italy (\$119/glass)

OR

"WAGYU AUSTRALIANO M6", Australian Wagyu beef (M6, 200 grams), Rosemary potatoes & grilled vegetables (\$480)

澳洲和牛(M6) @ \$(480)

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

"CREMA BRUCIATA ALL'ARANCIA", Sicilian orange crème brulee, strawberry & Chantilly cream (\$88)

香橙焦糖燉蛋配士多啤梨鮮忌廉 (\$88)

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