

Porcini Mushroom Promotion

Antipasti

“INSALATA DI GAMBERI E FUNGHI”, Roasted Wild Mushrooms & Tiger Prawn Salad, Colourful Heirloom Tomatoes, Roasted Bell Pepper, Lemon Dressing (\$298)
什菌大蝦沙律配意大利雜色蕃茄,扒波椒檸檬橄欖油 (298)

“CARPACCIO DI PORTOBELLO”, Portobello Mushroom “Carpaccio”, Roasted Mini Eggplant, Rocket Leaves, Parmesan Shavings, Black Truffle Dressing (\$248)
波特貝勒菇薄片配意大利袖珍茄子,芝士火箭菜沙律伴黑松露沙律 (\$248)

Soup

“ZUPPA AI CARCIOFI E FUNGHI”, Blended Roasted Forest Mushrooms & Artichoke Soup With Thyme Oil (\$138)
野生蘑菇朝鮮薊湯配百里香油 (\$138)

Pasta

“MALTAGLIATI AI FUNGHI E CONIGLIO”, Home-made Saffron “Maltagliati” Pasta, Wild Mushrooms & Rabbit Ragout (\$288)
意式蕃紅花手工切粉配野菌兔肉肉醬 (\$288)

“TAGLIATELLE FUNGHI”, Home-made Tagliatelle Pasta, Cèpe Porcini Mushrooms, Wild Black Garlic & Olive Oil Sauce (\$268)
意式手工意大利扁麵配牛肝菌蒜片黑蒜汁 (\$268)

Mains

“GALLETTO ROMANO”, Roman-Style Chicken Marinated With Citrus & Mixed Herbs, Chestnut Barley Risotto, Sautéed Baby Spinach, Cèpe Ragout & Périgueux Sauce (\$365)
柑橘腌羅馬春雞配栗子洋薏米飯,炒菠菜,牛肝菌伴紅酒松露汁 (\$365)

“CODA DI ROSPO”, Oven-Baked Monk Fish Fillet, Potato Foam, Spinach glaze, Asparagus, Sautéed Chanterelles & Black Truffle (\$398)
焗鮫魚柳配炒露筍雞油菌黑松露伴薯仔泡沫汁 (\$398)

Dessert

“TARTINA AI CACHI”, Brûlée Persimmon Tart, Maple Syrup Cream Cheese (\$88)
焦糖柿忌廉芝士撻配糖漿 (\$88)

All prices are subject to 10% service charge

以上價格需另加一服務費