



# HAPPY VALENTINE'S MENU

**RICCIOLA AFFUMICATA CON ARANCE ROSSE E SALSA SALMORIGLIO**

*Smoked hamachi fish, blood orange, salmoriglio sauce*

煙燻油甘魚伴血橙及大蒜香草醬

&

**BURRATA DI SAN VALENTINO, MELANZANE AFFUMICATE E MIELE AL TIMO**

*Artisanal Apulia burrata, smoked eggplant, aged balsamic onion, honey scented with thyme*

意大利流心芝士配煙燻茄子及陳年黑醋洋蔥伴百里香蜜糖

&

**SCAMPI MEDITERRANEI CON SALSA PUTTANESCA**

*Warm marinated herbs scampi, puttanesca sauce*

香草烤深海螯蝦配蕃茄橄欖鯷魚汁

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**CREMA DI TOPINAMBUR AL TARTUFO BIANCO**

*Silky Jerusalem artichoke cream soup drizzled with white truffle oil, black lava salt*

耶路撒冷阿枝竹湯配白松露油及黑火山鹽

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## Main Courses (choose 2 items)

**RAVIOLI DI PESCE AL GRANCHIO REALE E BURRO AFFUMICATO**

*Seafood ravioli, Alaska king crab roe and smoked butter*

海鮮意大利雲吞配阿拉斯加蟹黃及煙燻牛油

OR

**RISOTTO AI FUNGHI PORCINI, FRANCIACORTA E TARTUFO**

*Wild forest porcini mushroom risotto, Italian franciacorta, black truffle*

野生牛肝菌及意大利香檳燉飯配黑松露

OR

**MERLUZZO CILENO AL FORNO IN GUAZZETTO CON ARAGOSTA, COZZE E RICCI DI MARE**

*"Pan seared Chilean seabass, black mussels, lobster coulis & sea urchin*

香煎智利鱈魚配青口伴龍蝦海胆汁

OR

**FILETTO DI MANZO ALLA ROSSINI, FEGATO GRASSO, BAROLO E TARTUFO**

*"Rossini style" Canadian beef tenderloin, goose liver, Barolo truffle sauce*

香草加拿大牛柳配鵝肝伴紅酒松露汁

OR

**PIZZA ROMAGNOLA CON PESTO DI PISTACCHI, NDUJA E PROSCIUTTO**

*Pistachio pesto pizza, Parma ham, spicy Calabria nduja*

開心果青醬薄餅配巴馬火腿及辣肉腸醬

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**DOLCE DEGLI INNAMORATI**

*Heart-shaped gianduja chocolate mousse with a liquid raspberry core, gold leaf accent, almond crumble*

紅莓流芯心形朱古力慕絲伴金箔及朱古力杏仁金寶

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**COFFEE or TEA**

咖啡或茶

\*\*\* Includes 2 bellinis & 2 glasses of House wines

**\$2,488 for 2 persons**

All prices are subject to 10% service charge