

Tasting Menu

Italian Artichoke with Shrimp Tartare
with bottarga, black garlic and Mediterranean sauce
意式雅枝竹伴鮮蝦韃配烏魚子、黑蒜及地中海醬
Gosset, Excellence, Brut

Italian Veal Tartare on Tartlet
with truffle, vanilla panna-cotta, carrot orange purée and sweet potato purée
意式牛肉韃配松露、雲呢拿奶凍、甘筍香橙蓉及甜薯蓉

Italian San Marzano Tomato Gazpacho Soup
poached U.S. oyster and caper gelato
意式番茄蔬菜凍湯配水煮美國蠔及自家製水瓜柳雪糕

Maccheroni with Tuna Tartare in Asparagus Sauce
with bottarga and pistachio
蘆筍汁吞拿魚韃通心粉配烏魚子及開心果
Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Argentina Shrimp in Capsicum Sauce
with pasta and vegetables
阿根廷紅蝦拌烤甜椒醬配香脆蔬菜通粉
Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia 2023

Zubrowka Vodka Lemon Sorbet
伏特加檸檬雪葩

Pan Roasted U.S. Beef Tenderloin
with vegetables and leek sauce
香烤美國牛柳配蔬菜及大蒜汁
Zuccardi Valles, Selección Malbec, Mendoza, Argentina 2021

Caramel Mille Feuille
焦糖千層蛋糕
Warre's Heritage Ruby Port

Freshly Brewed Coffee or Tea
即磨鮮咖啡或茶

HK\$ 888 per person 每位

Special Offer 特別推廣

An additional glass of summer drinks at HK\$48

另加 \$48 享用夏日特飲一杯

Wine Pairing: Half Pairing of Selected 3 Glasses at HK\$180

Full Pairing for Whole Journey at HK\$260

精選美酒配對每位\$180 指定 3 杯或 \$260 全套 5 杯

All prices are subject to 10% service charge
須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。