



Pranzo di San Valentino
February 14th, 2025

Scampi

Scampi Langoustine Tartar, Jerusalem Artichoke and Black Truffle
生醃海螯蝦、洋薑及黑松露

2021 Les Crêtes 'Cuvée Bois' Chardonnay Valle d'Aosta DOC, Valle d'Aosta



Tagliolini al Granchio Reale

Handmade Fresh Tagliolini, King Crab and Cauliflower
手工意大利麵、帝王蟹及椰菜花

2021 Gaja Ca' Marcanda 'Vistamare' Toscana IGT, Tuscany



Risotto

Carnaroli Risotto, Wild Duck Ragout and Black Truffle
鴨肉意大利飯配黑松露

(add on supplement \$388) (需額外付加\$388)

2019 Marchesi di Barolo 'Roccheri' Nebbiolo d'Alba DOC, Piedmont



Cacciucco in Cartoccio

Seasonal Seafood Cacciucco Soup en Papilotte
意式紙包海鮮湯

2021 Idda by Gaja & Graci, Etna Rosso DOC, Sicily



Filetto di Wagyu

Japanese Wagyu Tenderloin, Celeriac and Black Truffle
(add on supplement \$588)

日本和牛、芹菜根及黑松露 (需額外付加\$588)

2014 Tenuta San Leonardo 'San Leonardo' Vigneti delle Dolomiti IGT, Trentino-Alto Adige



Cuore di Pistacchio

Heart shape Pistachio mousse
心型開心果慕斯

2021 Feudi di San Gregorio 'Privilegio' Fiano Passito Irpinia DOC, Campania

\$988 Per Person and a Single- Stem Rose

\$588 Additional Per Person for Wine Pairing



Cena di San Valentino
February 14th, 2025

Ostriche & Caviale

Gillardeau Oyster 6pc, Kristal Caviar 30g and Condiments
(add on supplement for two people to share total \$1520)
法國吉拉多生蠔 6 隻、當奧丰素精選晶鑽魚子醬 30g
(需額外付加\$1520 供兩人分享)

NV Bellavista 'Alma Gran Cuvée' Brut Franciacorta, Lombardy



Scampi

Scampi Langoustine Tartar, Jerusalem Artichoke and Black Truffle
生醃海螯蝦、洋薑及黑松露

2021 Les Crêtes 'Cuvée Bois' Chardonnay Valle d'Aosta DOC, Valle d'Aosta



Tagliolini al Granchio Reale

Handmade Fresh Tagliolini, King Crab and Cauliflower
手工意大利麵、帝王蟹及椰菜花

2021 Gaja Ca' Marcanda 'Vistamare' Toscana IGT, Tuscany



Risotto

Carnaroli Risotto, Wild Duck Ragout and Black Truffle
鴨肉意大利飯配黑松露

2019 Marchesi di Barolo 'Roccheri' Nebbiolo d'Alba DOC, Piedmont



Cacciucco in cartoccio

Seasonal Seafood Cacciucco Soup en Papilotte
意式紙包海鮮湯

2021 Idda by Gaja & Graci, Etna Rosso DOC, Sicily



Filetto di Wagyu

Japanese Wagyu Tenderloin, Celeriac and Black Truffle
日本和牛、芹菜根及黑松露

2014 Tenuta San Leonardo 'San Leonardo' Vigneti delle Dolomiti IGT, Trentino-Alto Adige



Cuore di Pistacchio

Heart Shape Pistachio Mousse
心型開心果慕斯

2021 Feudi di San Gregorio 'Privilegio' Fiano Passito Irpinia DOC, Campania

\$2520 Per Person Including one glass of Bellavista and and a Single- Stem Rose
\$1088 Additional Per Person for Wine Pairing



Menu di San Valentino
February 14th, 2025

Ostriche & Caviale

Gillardeau Oyster 6pc, Abalone, Kristal Caviar 30g and Condiments (To share)
法國吉拉多生蠔 6 隻、鮑魚及當奧丰素精選晶鑽魚子醬 30g (分享式)



Scampi

Scampi langoustine Tartar, Jerusalem Artichoke and Black Truffle
生醃海螯蝦、洋薑及黑松露



L'Astice Blu Bretonne

Brittany Blue Lobster, Artichoke and Black Truffle
意式布列塔尼藍龍蝦、洋薊及黑松露



Tagliolini al Granchio Reale

Handmade Fresh Tagliolini, King Crab and Cauliflower
手工意大利麵、帝王蟹及椰菜花



Risotto

Carnaroli Risotto, Wild Duck Ragout and Black Truffle
鴨肉意大利飯配黑松露



Cacciucco in cartoccio

Seasonal Seafood Cacciucco Soup en Papilotte
意式紙包海鮮湯



Filetto di Wagyu

Japanese Wagyu Tenderloin, Celeriac and Black Truffle
日本和牛、芹菜根及黑松露



Cuore di Pistacchio

Heart Shape Pistachio Mousse
心型開心果慕斯

\$15200 per 2 people including 2000 Dom Pérignon P2 and Twelve Stem Rose Bouquet