

## Menu La Tradizione

## Carpaccio di Gamberi Marinated Red Prawn from Mazara del Vallo with Citrus 生醃西西里紅蝦及柑橘

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Anatra

Mieral Duck Breast, Foie Gras, Apple, Balsamic Vinegar 25 Years and Black Truffle 鴨胸、鴨肝、蘋果、25 年意大利黑醋及黑松露

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Eliche di Gragnano Eliche Pasta from Gragnano with Pecorino Cheese, Artichoke and Baby Squid 螺旋意大利麵配羊奶芝士、洋薊及小魷魚

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 Alfonsino alla Pizzaiola

 Splendid Alfonsino, Mozzarella, Tomatoes and Capers

 金目鯛配馬蘇里拉芝士、番茄及酸豆

OR 或

L'Agnello

Australian Lamb with Tropea Onion Chutney (supplement \$228) 羊仔肉配茄子及意大利紅蔥頭醬 (需額外附加\$228)

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La Riscoperta della Sfogliatella The Rediscovery of Sfogliatella Pastry 拿波里千層貝殼酥

**\$1288** 

Wine Pairing +\$588 搭配餐酒 +\$588

Menu La Tradizione is limited to entire table 此套餐供整桌客人享用



## Menu Degustazione

Vitello Tonnato

Piemontese Veal, Mediterranean Tuna Belly Tartar, Kristal Caviar with Capers from Punta Campanella 意大利牛仔肉、地中海呑拿魚他他、晶鑽魚子醬及意大利酸豆

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L'Astice Blu Bretone Brittany Blue Lobster, Seasonal Mushroom, Buffalo Mozzarella and Black Truffle 意式布列塔尼藍龍蝦配蘑菇、水牛芝士及黑松露

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 Tagliolini al Tartufo Nero

 Handmade Tagliolini Pasta with Black Truffle

 手工製意大利麵配黑松露

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Paccheri Paccheri, Cacciucco Reduction and Seasonal Seafood 意式海鮮燴水管麵

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L'Amadai Amadai Tilefish with Mediterranean Herbs, Razor Clams and Caviar 甘鯛配地中海香草、蟶子及魚子醬

OR 或

Filetto alla Rossini "Oberto" Fassona Beef Rossini Style with Black Truffle (supplement \$228) 意大利法索里牛柳配鴨肝及黑松露 (需額外附加\$228)

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*Il Nostro Tiramisù* Our Tiramisù Semifreddo Style 意式半凍提拉米蘇

\$1888

Wine Pairing +\$1088 搭配餐酒 +\$1088

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