



Firework Tasting Menu 1st October 2023

Cicchetti (to share)

Lingua di manzo con salsa verde, scalogno in agrodolce e capperi 慢煮牛仔舌配香草醬、酸蔥及水瓜柳
Slow-cooked veal tongue with salsa verde, pickled shallots and capers

Isalata di polpo e valeriana con patate confit, pancetta e pompelmo 烤八爪魚配萵苣、煙肉、西柚、油封薯仔及煙熏三文魚子
Grilled octopus salad with lamb's lettuce, confit potato, pancetta, grapefruit and smoked salmon roe

Carpaccio di gamberi rossi Siciliani, caviale, pistacchio di Bronte 薄切西西里紅蝦配黑魚子及開心果
Sicilian red prawn carpaccio with grated caviar and Bronte pistachio

Crudo di capesante, olio al mandarino, salicornia, cipolle sott'aceto e nocciole 生扇貝片配柑橘橄欖油、酸洋蔥、榛子及魚子醬
Scallop crudo with mandarin oil, samphire, pickled red onion, hazelnuts and kristal caviar

Pasta (choose one)

Spaghetti alla carbonara di mare con gamberi, cozze, vongole e uova italiane 卡邦尼海鮮意粉
Seafood spaghetti carbonara with king prawns, mussels, clams and Italian eggs

Risotto allo zafferano e salsiccia 番紅花意式香腸意大利飯配黑松露
Saffron and Italian sausage risotto with black truffle

Ravioli di agnello con salsa di pomodoro arrostito e ricotta di pecora 羊頸肉雲吞配燒蕃茄醬及羊奶酪
Lamb neck ravioli with roasted tomato sauce and sheep ricotta

Linguine all'astice e lime 龍蝦青檸意大利扁麵
Lobster and lime linguine with caviar

Portate Principali (choose one)

Costata di manzo Australiana – 300g 澳洲肉眼牛扒伴紅酒汁 – 300 克
300g grilled Australian rib-eye, red wine jus

Filetto di rombo con, bottarga, zucchini e pomodorini
Wild turbot fillet with bottarga, cherry tomatoes and zucchini
比目魚配烏魚子、車厘茄及意大利小黃瓜

Milanese di vitello con pomodori secchi, rosmarino e sale affumicato 450g (for 2 people)
另加288元升級享用意式炸牛小排伴乾蕃茄配煙海鹽迷迭香
450g breaded veal cutlet with semi-dried tomato, fried rosemary and smoked salt

Contorni (choose one)

Insalata di pomodoro datterino e scalogno 意大利車厘茄紅蔥頭沙律
Datterini tomato and shallot salad (VE)

Patate arrosto al tartufo nero 黑松露新薯
Roasted potato with black truffle (V)

Dessert (choose one)

Tiramisu' 意大利芝士蛋糕 (經典/開心果/榛子)
Vista tiramisu' (Classic / Pistachio / Hazelnut)

Cannolo Siciliano 西西里芝士開心果捲心脆餅
Sicilian rolled pastry, ricotta, pistachio

HK\$1788 per person
wine pairing additional \$888

*prices are in Hong Kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements please ask your server*

(V) Vegetarian (VE) Vegan