

# SUMMER TUSCAN

## CAPASANTA

SLOW-COOKED SCALLOP, PUMPKIN PURÉE,  
ENDIVES, WILD SALMON ROE, ROASTED HAZELNUT  
慢煮帶子、 南瓜泥 、 菊苣菜 、 野生三文魚子、 烤榛子

OR

## STRACCIATELLA & ASPARAGI

STRACCIATELLA CHEESE, GRILLED ASPARAGUS,  
AVOCADO CREAM, BASIL SPONGE  
煙燻芝士、 烤蘆筍、 牛油果忌廉、 羅勒海綿

OR

## GAMBERO ROSSO

MEDITERRANEAN RED PRWWNS CARPACCIO, OSETRA CAVIAR,  
VODKA TOMATO WATER, CRISPY CELERY, CITRUS OIL  
地中海生紅蝦薄片、 魚子醬 、 伏特加番茄水 、 脆芹菜 、 柑橘油 ADD \$150

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## RAVIOLI

PORCINI MUSHROOM AND SMOKED SCAMORZA CHEESE RAVIOLI,  
CHANTERELLE MUSHROOM, FAVA BEAN MOUSSELINE  
牛肝菌及煙燻芝士雲吞、 雞油菌、 蠶豆慕絲

OR

## PACCHERI

WAGYU BEEF SHORT RIB PASTA, BURRATA CHEESE,  
SEMI-DRIED TOMATO, CRISPY SAGE  
和牛牛小排意大利寬管麵、 布拉塔水牛芝士、 半乾番茄、 脆鼠尾草

OR

## CHITARRA

ROASTED AND CRUDO MEDITERRANEAN SCAMPI PASTA,  
TRUMPET ZUCCHINI, OREGANO  
地中海螯蝦手工意大利麵、 意大利青瓜、 奧勒岡草 ADD \$180

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## AGNELLO

AUSTRALIAN RACK OF LAMB, PISTACHIO, AUBERGINE, GRAVY

澳洲羊架、開心果、茄子、燒汁

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## DENTICE

PAN-SEARED SNAPPER FILLET, SNAIL STEW, MOREL MUSHROOM,  
ROASTED PEPPER CREAM

香煎鯛魚、燉田螺、羊肚菌、烤燈籠椒忌廉

OR

## MANZO

ROASTED M7 WAGYU SIRLOIN IN COCOA BUTTER,  
STUFFED PORTOBELLO, SWISS CHARD

烤M7西冷和牛、可可油、釀大啡菇、瑞士甜菜

ADD \$250

## SELEZIONE DEI DOLCI

DESSERT SELECTION

自選甜品

COFFEE & TEA 咖啡或茶

CONFECTIONERIES 精緻小點

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$888

四道菜 (一款前菜、一款麵食、一款主菜、一款甜品)

5-COURSE MENU (2 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$1,088

五道菜 (兩款前菜、一款麵食、一款主菜、一款甜品)

WITH 4 / 5 WINES PAIRING ADD \$480 / \$580

配四或五款指定美酒 另加 \$480 / \$580

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR GUEST WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE CONTACT THE MANAGER.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE  
所有價目另加一服務費，均以港元計算