

# SUMMER TUSCAN TASTING MENU

## CAESAR

MODERN SALAD, CRISPY GUANCIALE PORK,  
36 MONTHS PARMESAN CHEESE, SOURDOUGH BREAD SORBET

凱撒沙律, 脆豬面頰, 巴馬臣芝士, 麵包雪葩

OR

## CEVICHE DI CAPASANTA

HOKKAIDO SCALLOPS, FRESH STRAWBERRIES, PICKLED CHILI,  
SEA ASPARAGUS, CILANTRO DRESSING

北海道帶子, 草莓, 醃辣椒, 海蘆筍, 香草醬

OR

## SCAMPI

PIZZAIOLA STYLE, OXHEART TOMATOES COULIS,  
BUFFALO MOZZARELLA CREAM, OREGANO OIL, ITALIAN CAVIAR

ADD \$180

小龍蝦, 牛心蕃茄, 水牛芝士忌廉, 香草油, 意大利魚子醬

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## CARAMELLE

RAVIOLI, EGGPLANT PARMIGINA,  
AGED PARMESAN CHEESE FOAM, TOMATOES

意大利雲吞, 焗烤千層茄子, 巴瑪臣芝士泡沫, 蕃茄

OR

## TAGLIOLINI

SARDINIA BOTTARGA, GARLIC, OLIVE OIL, SAGE

扁意粉, 乾魚子, 香蒜, 橄欖油, 香草

OR

## CHITARRA

ARTISAN SPAGHETTO IN TOMATO WATER,  
RED PRAWNS TARTARE, AMALFI LEMON

ADD \$200

意大利麵, 蕃茄水, 紅蝦他他, 阿瑪菲檸檬

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## CACCIUCCO

LIVORNO TRADITIONANL SEAFOOD SOUP

利佛諾海鮮湯

OR

## AGNELLO

ROASTED AUSTRALIAN LAMB RACK, APRICOT MOUSSELINE,  
MARINATED GARLIC, CRISPY ARTICHOKE, COFFEE DUST

烤羊鞍, 杏脯慕絲, 醃蒜, 朝鮮薊脆片, 咖啡粉末

OR

## ASTICE BLU

POACHED FRENCH BLUE LOBSTER, HEIRLOOM CARROTS,  
BISQUE ESPUMA, CHARCOALED ONION POWDER

ADD \$250

藍龍蝦, 紅蘿蔔, 濃湯泡沫, 炭燒洋蔥粉末

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## SELEZIONE DEI DOLCI

DESSERT SELECTION FROM OUR LIST

自選甜品

COFFEE & TEA  
CONFECTIONERIES

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$1,188  
5-COURSE MENU (2 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$1,388

WITH 4 / 5 WINES PAIRING ADD \$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 THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES

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