



Sunset Dinner

italian tasting menu

deep sea pink prawns tartare with yellow tomato emulsion and caviar
深海粉紅蝦他他配黃番茄醬及魚子醬

burrata with parsley and lemon zest gremolada, assorted tomatoes and seasonal grapes
布袋芝士配香芹油及檸檬、雜錦番茄及時令提子

poached egg with parmesan cheese cream and jerusalem artichoke foam
水煮蛋巴馬臣芝士忌廉醬、菊芋泡沫

king crab salad with caviar, cucumber and green apple extract
蟹肉沙律配魚子醬、青瓜及青蘋果精華
additional HKD 98 另加 HKD 98 元

select one

cannelloni ossobuco style
燉小牛膝意大利麵卷

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage
燉鴨肉意大利雲吞、鴨肉醬汁、巴馬臣芝士及酥炸鼠尾草

homemade potato gnocchi with red prawns and fresh zucchini
意式薯糰配紅蝦及新鮮翠玉瓜
additional HKD 98 另加 HKD 98 元

select one

baked cuttlefish filled with chopped tomatoes, capers, anchovies and homemade bread
烤墨魚釀碎番茄、酸豆、鯷魚及自家製麵包

beef tenderloin with "cacciatora" gravy, golden pear with mustard and fresh asparagus
牛柳配意式獵人番茄醬、芥末黃金梨及新鮮蘆筍

seared bluefin tuna fillet coated in pistachio with sweet and sour eggplant and roasted tomato
開心果醬香烤藍鰭吞拿魚、糖醋茄子、燒番茄
additional HKD 198 另加 HKD 198 元

red wine braised short ribs with seasonal sauces and "focaccina"
紅酒燉牛小排配時令醬汁及意式香草麵包
additional HKD 198 per portion 另加 HKD 198 元

italian sweet caviar
coffee and chocolate spheres served with savoiardi
意式晶鑽魚子 咖啡及朱古力、手指餅

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server