



ITALIAN STEAKHOUSE

Tasting Menu

AMUSE BOUCHE

餐前小食

MANGO AND CRAB MEAT

芒果蟹肉

ORGANIC CARAMELIZED CARROT AND CREAM CHEESE CRISPS

有機焦糖甘笋忌廉芝士脆卷

RED PRAWN TARTARE WITH LIME AND POTATO TART

青檸紅蝦他他配馬鈴薯撻

HAMACHI CARPACCIO WITH SALTED KUMQUAT SAUCE,

DEEP FRIED PERILLA AND AVOCADO

油甘魚薄片伴咸柑桔醬、炸紫蘇及牛油果

MUSTI NOBILIS CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

MOREL BISQUE WITH SCALLOP MOUSSE

摩利菌濃湯配元貝慕絲

APPLEWOOD SMOKED ROASTED RAZOR CLAM ROYALE

WITH CAVIAR, GINGER SCALLION FOAM

蘋果木煙燻蜆子皇燉蛋配魚子醬, 薑蔥泡沫

ITALIAN MULLET ROE AND BLUE MUSSELS HANDMADE LINGUINE

意大利烏魚子藍青口手打扁意粉

RALLO AZIENDA AGRICOLA AL QASAR ZIBIBBO, DOP SICILY, ITALY

BERGAMOT JASMINE TEA SORBET

佛手柑茉莉花茶雪葩

SAUTEED MALA SPICY LOBSTER
WITH SEAWEED MUSHROOM POTATO PUREE

麻辣炒龍蝦伴紫菜蘑菇馬鈴薯蓉

WENTE VINEYARDS RIVA RANCH CHARDONNAY, CALIFORNIA, USA

OR

CHARCOAL GRILLED WAGYU BEEF SHORT RIBS
WITH FRESH BLACK TRUFFLE SAUCE

炭燒和牛肋肉配新鮮黑松露汁

(SUPPLEMENT +\$168)

TORBRECK WOODCUTTER'S SHIRAZ, BAROSSA VALLEY, AUSTRALIA

MANGO, MANGO, MANGO

芒果三重奏

PRUNOTTO MOSCATO D'ASTI DOCG, PIEDMONT, ITALY

\$1,088/PERSON

*\$398 PER PERSON FOR WINE PAIRING 4 GLASSES

*另配4杯餐酒配搭每位\$398

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES AND INTOLERANCES THAT WE SHOULD BE AWARE OF
VEGETARIAN MENU AVAILABLE UPON REQUEST • ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE NOTE THAT THE FINAL BILL AMOUNT WILL BE ROUNDED TO THE NEAREST DOLLAR
CAKE CUTTING FEE \$38/PAX • CORKAGE FEE \$350/ BOTTLE

• FREE FLOW STILL OR SPARKLING WATER \$38 / PER PERSON •