

FESTIVAL MENU

APPETIZERS 頭盤

Italian White Asparagus with Quinoa and Smoked Egg Yolk Sauce

意大利白蘆筍配藜麥及煙燻蛋黃汁

or 或

Daily Soup (Please check with our staff)

是日餐湯

or 或

Slow Cooked Cod Fish with Black Ink Rice Crispy and Purple Potato Puree (add \$40)

慢煮銀鱈魚配墨汁米餅及紫番薯蓉(加 \$40)

MAIN DISHES 主菜

Homemade Tagliatelle with Spicy Sausage, Mushroom and Burrata Cheese

自家製寬麵配辣肉腸蘑菇及特級水牛芝士

or 或

Homemade Tagliolini with Seafood Ragout and Cherry Tomatoes Sauce (add \$90)

自家製幼麵配雜錦海鮮及車厘蕃茄汁(加\$90)

or 或

Charcoal Grilled Mackerel with Baked Zebra Tomato and Champagne Sauce

炭燒鯖魚配焗意大利蕃茄及香檳汁

or 或

Pan Fried Duck Breast and Braised Duck Leg with Chocolate Mousse and Cognac Gravy (add \$90)

香煎鴨胸及燴鴨腿配朱古力慕絲及白蘭地燒汁(加\$90)

DESSERTS 甜品

Vanilla panna Cotta with Crispy Gingerbread and Vanilla Ice Cream

雲呢拿奶凍配薑餅薄脆及雲呢拿雪糕

or 或

Italian Panettone Cake with Almond Turtles and Gingerbread Ice Cream

意大利聖誕甜包配杏仁碎及薑餅雪糕

\$288 for Person (每位)

Add \$30 for Coffee or Tea | 咖啡或茶加\$30

One Glass of House Red or White Wine (Add \$50) or Sparkling Wine (Add \$60)

餐酒另加\$50-60

All prices are in Hong Kong dollars and subject to 10% service charge