



CUCINA

Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級盛宴

Carpaccio di Gamberi Rossi, Caviale, Avocado, Olio Citrino

Mediterranean Red Prawn Carpaccio, Avocado, Caviar, Citrus Oil

地中海紅蝦薄片伴牛油果、魚子醬及柑橘油

I Custodi, Ante Etna Bianco DOC, Sicily, Italy 2014 \$180 (per glass 每杯)

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Risotto con Salsa all'Astice e Pomodorini Siciliani

Risotto with Lobster and Sicilian Tomato Sauce

龍蝦意大利飯伴西西里番茄醬

Il Molino di Grace, Chianti Classico, DOCG, Italy 2017 \$128 (per glass 每杯)

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Filetto di Angus alla Griglia, Puré di Radice di Prezzemolo, Salsa al Tartufo Nero

Grilled Angus Beef Tenderloin, Parsnip Purée, Black Truffle Sauce

扒安格斯牛柳、歐洲蘿蔔蓉及黑松露醬

La Rioja Alta, Vina Alberdi Reserva, Rioja DOCa, Spain 2015 \$148 (per glass 每杯)

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Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango

Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere

椰子奶凍、菠蘿醬及芒果晶球

Paolo Saracco, Moscato d' Asti, DOCG, Piedmont, Italy 2020 \$108 (per glass 每杯)

Tè o Caffè

Tea or Coffee

咖啡或茶

\$888 per person 每位港幣 888

Exclusive Offer for Marco Polo Elite Members 馬哥孛羅 饗 · 樂薈會員專享價:

\$788 per person 每位港幣 788

Exclusive Offer cannot be used with other Marco Polo Elite Privileges

會員專享價優惠不可與其他會員折扣及優惠推廣一同享用

Additional \$420 per person with wine pairing (4 glasses) 每位另加港幣 420 連美酒配對 (4 杯)
(Serving portion 100 ml per glass and 50 ml for dessert wine) 每杯以 100 毫升 (紅白酒) 及 50 毫升 (甜品酒) 計算

Prices are subject to a 10% service charge 以上價目另設加一服務費