



CUCINA



Signature Menu by Chef Andrea Delzanno 意籍總廚 Andrea Delzanno 星級盛宴

Tartare di Tonno, Avocado, Pomodori, Quinoa, Caviale, Yuzu Kosho, Limone
Tuna Tartare, Tomato, Avocado, Quinoa, Caviar, Yuzu Kosho, Lemon Dressing
吞拿魚韃鞞伴番茄、牛油果、藜麥、魚子醬、柚子胡椒及檸檬醬汁

Château Miraval, Côtes de Provence, Rosé, France 2019 \$128 (per glass 每杯)

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Mezze Maniche con Salsiccia Toscana, Funghi Porcini, Tartufo Nero
Mezze Maniche, Tuscan Sausage, Porcini Mushrooms, Black Truffle
意大利袖筒麵配托斯卡納肉腸、牛肝菌及黑松露

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 Zucca allo Zenzero con Salsa al Pepe Nero
Grilled Angus Beef Tenderloin, Pumpkin & Ginger Purée, Seared Duck Liver, Black Pepper Sauce
扒安格斯牛柳、薑及南瓜蓉、香煎鴨肝及黑胡椒汁

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, 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

每位港幣 888 per person

Exclusive Offer for Marco Polo Elite Members 馬哥孛羅 饗·樂薈會員專享價:
每位港幣 788 per person

Any other discounts are not applicable to this set menu; the exclusive offer cannot be used in conjunction with other Marco Polo Elite member privileges

任何折扣及優惠不適用於此套餐；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