



CUCINA

Fireworks Night Set Dinner Menu 1 October 2023

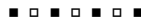


Welcome Glass of Champagne

Astice, Salsa al Melone, Prosciutto Iberico, Balsamico Invecchiato
Boston Lobster, Iberian Ham, Melon Sauce, Aged Balsamic Vinegar
波士頓龍蝦伴風乾火腿、蜜瓜汁及黑醋



Mezze Maniche con Stufato d'Anatra, Funghi, Tartufo Nero
Mezze Maniche with Stewed Duck Ragout, Mushrooms, Black Truffle
短通粉伴鴨肉醬、蘑菇及黑松露



Sorbetto al Mango e Frutto della Passione
Mango and Passion Fruit Sherbet
芒果熱情果雪葩



Filetto di Merluzzo Nero, Brodo di Crostacei, Cipolline
Roasted Alaskan Black Cod, Shellfish Broth, Baby Onions
燒阿拉斯加鱈魚、海鮮湯及小洋蔥

or

Filetto di Manzo Arrosto, Purea di Topinambur, Salsa al Vino Rosso
Roasted Beef Tenderloin, Jerusalem Artichoke Purée, Red Wine Sauce
燒牛柳伴耶路撒冷雅枝竹蓉及紅酒汁



Delizia al Limone, Spuma al Limoncello, Meringa, Crumble, Basilico
Lemon Delight, Limoncello Foam, Meringue, Crumble, Basil
檸檬批伴甜酒泡沫、焗蛋白、餅碎及羅勒

Caffé o Té con Biscotti
Coffee or Tea with Cookies
咖啡或茶(配曲奇)

\$1,388 per person
每位港幣 **1,388**