



CUCINA



Signature Menu by Chef Andrea Delzanno
意籍總廚 Andrea Delzanno 星級盛宴
(All Around Italy 意大利各地)

Sicily

Carpaccio di Polpo con Insalatina di Finocchi e Arance, Pomodorini, Olio e Limone
Octopus Carpaccio, Orange Fennel Salad, Tomatoes, Lemon Oil Dressing
八爪魚薄片、香橙及茴香沙律、番茄、檸檬油
Al-Cantara Occhi di Ciumi Etna Bianco DOC 2020 \$168 (per glass 每杯)

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Emilia-Romagna

Garganelli al Ragú d'Anatra Bianco, Zucca, Parmigiana Reggiano
Garganelli with Stewed Duck Ragout, Pumpkin, Parmesan Cheese
溝紋管麵、燉鴨肉、南瓜及巴馬臣芝士
Nespolino Rosso Rubicone IGT 2020 \$108 (per glass 每杯)

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Piedmont

Scaloppine di Vitello con Funghi Porcini, Puré di Patate, Salsa al Tartufo Nero
Veal Scaloppini, Porcini Mushrooms, Mashed Potatoes, Black Truffle Sauce
香煎小牛肉配牛肝菌、黑松露汁、薯蓉
Icardi Montubert Barbaresco DOCG 2018 Organic \$218 (per glass 每杯)

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Veneto

Tiramisú con la Tradizione, Vuole, Crema di Mascarpone, Caffé, Cacao
Traditional Tiramisú, Lady Finger, Mascarpone, Espresso Coffee, Cocoa Powder
傳統提拉米蘇、手指餅、馬斯卡彭芝士、可可粉
Gamba Recioto della Valpolicella Classico DOP 2018 \$258 (per glass 每杯)

HK\$888 per person 每位港幣 888

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

HK\$788 per person 每位港幣 788

Any other discounts are not applicable to this set menu

任何折扣及優惠不適用於此套餐。會員尊享價優惠不可與其他會員折扣及優惠推廣一同享用

Additional HK\$440 per person with wine pairing (4 glasses) 每位另加港幣 440 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