



CUCINA



Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級盛宴
(South Side of Italy 意大利南部)

Apulia

Carpaccio di Gamberi Rossi, Salsa di Mozzarella, Caviale di Aringa e Olio di Limone
Red Prawn Carpaccio, Mozzarella Cheese Sauce, Herring Caviar, Lemon Oil Dressing

紅蝦薄片、莫薩里拉芝士汁、鯷魚子醬、檸檬油

Vecchia Torre Chardonnay Salento IGT 2021 \$128 (per glass每杯)



Sardinia

Fregula con Crostacei Misti, Molluschi, Capesante e Salsa di Aragosta

Fregola Pasta in Sardinian Style, Mixed Shellfish, Molluscs, Scallops, Lobster Sauce

Sardinian Style 珍珠麵、雜錦海鮮及帶子、龍蝦汁

Pala Stellato Vermentino di Sardegna DOC 2021 \$198 (per glass每杯)



Campania

Il Classico Ragù di Maiale Napoleano, Spuma di Ricotta, Pura Piselli

Traditional Neapolitan Stew Pork Ragout, Ricotta Cheese Foam, Green Pea Purée

傳統拿坡里燉肉、瑞可塔芝士泡、青豆醬

Apollo Aglianico del Taburno DOCG 2017 \$208 (per glass每杯)



Sicily

Cassata Siciliana, Ricotta, Pistacchi, Uvetta, Frutta Candita, Rum, Salsa all'Arancia

Sicilian Cassata with Ricotta, Pistachios, Raisins, Candied Fruits, Rum, Orange Sauce

西西里卡薩塔蛋糕伴開心果、葡萄乾、蜜餞、蘭姆酒及香橙汁

Pellegrino Giardino Pantesco Passito Naturale di Pantelleria DOC 2019 \$198 (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