



CUCINA



Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級套餐 (Central Italy 意大利中部)

Toscana

Tartare di Tonno, Panzanella Toscana, Olio e Limone

Tuna Tartare, Tuscan Panzanella Salad, Lemon Oil Dressing

吞拿魚韃韃、托斯卡納沙律、檸檬油醬汁

Le Regola Scopiccio Vermentino Bianco Costa Toscana IGT 2020 \$118 (per glass 每杯)



Abruzzo

Strozzapreti alla Norcina con Salsiccia, Panna e Tartufo Nero

Strozzapreti Norcina, Sausage, Cream, Black Truffle Sauce

諾爾恰短卷麵、香腸及黑松露忌廉汁

ILICO Montepulciano d'Abruzzo DOC 2016 \$128 (per glass 每杯)



Lazio

Trippa alla Romana, Pomodoro Piccante, Ceci, Pecorino

Veal Tripe 'Roman Style', Spicy Tomatoes, Chickpeas, Pecorino

"Roman Style" 牛仔肉肚、香辣番茄、鷹嘴豆及意大利羊奶芝士

Cincinnati Ercole Nero Buono Lazio IGT 2017 \$178 (per glass 每杯)



Molise

Crostatina di Ricotta, Scaglie di Cioccolato, Gelato Alla Vaniglia

Ricotta Cheese Tart, Chocolate Chunk, Vanilla Ice Cream

瑞可達芝士撻配朱古力餅及雲呢拿雪糕

Apianae Moscato Del Molise DOC 2015 \$208 (per glass 每杯)

\$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:

\$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