



# CUCINA



## Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級盛宴  
(North Side of Italy 意大利北部)

### Piemont

Tartare di Fassona, Salsa al Topinambur, Parmigiano Olio e Limone  
Fassona Beef Tartare, Jerusalem Artichoke, Parmesan Cheese, Lemon Oil  
Fassona 生牛肉鞑靼、耶路撒冷雅枝竹、巴馬臣芝士、檸檬油

Icardi Nuj Suj, Barbera d' Asti DOCG Superiore, Italy 2018 HK\$138 (per glass 每杯)



### Liguria

Trofie con Pesto alla Genovese, Fagiolini, Pinoli e Gamberi  
Trofie with Basil Pesto in "Genova Style", French Beans, Pine Nuts, Shrimps  
"Genova Style" 意大利青醬特飛麵、四季豆、松子、小海蝦

Terenzuola Fosso Di Corsano, Vermentino, Colli Di Luni DOC, Italy 2020 HK\$198 (per glass 每杯)



### Veneto

Filetto di Merluzzo Nero al Forno con Salsa alla Vicentina e Polenta  
Baked Fillet of Black Cod, Stewed Onions, Cream Sauce, Polenta  
焗銀鱈魚、燉洋蔥配忌廉汁、意大利玉米

Giannitessari Scalette, Soave Classico, Tenda DOC, Italy 2021 HK\$128 (per glass 每杯)



### Lombardy

Sbrisolona alle Mandorle, Gelato alla Vaniglia, Zabaglione  
Sbrisolona Crumble Cake, Almond, Sabayon, Vanilla Ice Cream  
意大利杏仁酥、沙巴翁、雲呢拿雪糕

IL Poggiolo, Malvasia, Provincia Di Pavia IGT, Italy 2021 HK\$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\$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