



# CUCINA



## Valentine's Day Dinner Menu 14 February 2024

**Carpaccio di Gamberi Rossi, Arance, Salsa Mozzarella, Melograno**  
Mediterranean Red Prawn Carpaccio, Orange, Mozzarella Sauce, Pomegranate  
地中海紅蝦薄片、香橙、莫薩里拉汁、石榴

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**Linguine con Salsa Ai Ricci di Mare, Quinoa Fritta, Caviale Beluga**  
Linguine with Sea Urchin Cream Sauce, Fried Quinoa, Beluga Caviar  
海膽奶油醬煮意大利扁麵、酥炸藜麥、貝魯嘉魚子醬

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**Sorbetto ai Litchi e Rosa**  
Litchi and Rose Sorbet  
荔枝玫瑰雪芭

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**Filetto di Branzino Cileno in Crosta di Barbabietole, Vongole, Salsa all' Astice**  
Baked Fillet of Chilean Seabass, Beetroot Crust, Clams, Lobster Sauce  
焗智利鱸魚、紅菜頭、龍蝦汁

Or

**Filetto di Manzo Arrosto, Pure' di Patate Blu, Romanesco, Salsa alle Ciliegie**  
Roasted Beef Tenderloin, Mashed Blue Potatoes, Romanesco, Cherry Sauce  
香烤牛柳、藍薯蓉、羅馬捲心菜、車厘子醬

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**Mousse alla Fragola, Cioccolato, Gelato ai Fiori di Sambuco, Spugna al Pistacchio, Salsa ai Lamponi**  
Strawberry and Chocolate Mousse, Elderflower Ice Cream, Pistachio Sponge, Raspberry Sauce  
草莓巧克力慕絲、接骨木花、開心果海綿蛋糕、覆盆子醬

with two glasses of HENRIOT Champagne 奉送兩杯 HENRIOT 香檳

兩位港幣 HK\$2,688 for two persons

All prices are subject to a 10% service charge  
所有價目另設加一服務費



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## Valentine 's Day Dinner Menu

12,13,15,16 February 2024

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Mediterranean Red Prawn Carpaccio, Orange, Mozzarella Sauce, Pomegranate  
地中海紅蝦薄片、香橙、莫薩里拉汁、石榴

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**Linguine con Salsa Ai Ricci di Mare, Quinoa Fritta, Caviale Beluga**  
Linguine with Sea Urchin Cream Sauce, Fried Quinoa, Beluga Caviar  
海膽奶油醬煮意大利扁麵、酥炸藜麥、貝魯嘉魚子醬

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**Sorbetto ai Litchi e Rosa**  
Litchi and Rose Sorbet  
荔枝玫瑰雪芭

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**Filetto di Branzino Cileno in Crosta di Barbabietole, Vongole, Salsa all' Astice**  
Baked Fillet of Chilean Seabass, Beetroot Crust, Clams, Lobster Sauce  
焗智利鱸魚、紅菜頭、龍蝦汁

Or

**Filetto di Manzo Arrosto, Pure' di Patate Blu, Romanesco, Salsa alle Ciliegie**  
Roasted Beef Tenderloin, Mashed Blue Potatoes, Romanesco, Cherry Sauce  
香烤牛柳、藍薯蓉、羅馬捲心菜、車厘子醬

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**Mousse alla Fragola, Cioccolato, Gelato ai Fiori di Sambuco, Spugna al Pistacchio, Salsa ai Lamponi**  
Strawberry and Chocolate Mousse, Elderflower Ice Cream, Pistachio Sponge, Raspberry Sauce  
草莓巧克力慕絲、接骨木花、開心果海綿蛋糕、覆盆子醬

**兩位港幣 HK\$1,988 for two persons**

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