

Antipasti & Insalate – Appetisers – 頭盤

HK\$

Uova Japponesi Strapazzate, Polpa di Granchio, Erba Cipollina, Tartufo Bianco
Scrambled Taiyouan Eggs, Alaskan Crab Meat & Roe, Chive, White Truffle (2 grams)
亞拉斯加蟹肉及蟹子炒日本雞蛋、香蔥及白松露

428

Battuta di Fassona Piemontese al Coltello, Nocciola, Tartufo Bianco
Fassona Beef Tartare, Hazelnut, Truffle Dressing, Shaved White Truffle (2 grams)
意大利 Fassona 牛肉他他伴榛子、松露汁及白松露

398

Insalata di Granchio, Mela Verde, Maionese, Barbabietola e Caviale
Crab Meat Salad with Caviar, Green Apple, Beetroot and Mayonnaise
蟹肉沙律配魚子、青蘋果及紅菜頭

298

Fegato Grasso d'Anatra Scottato e Terrina con Gelatina ai Mirtilli Rossi e Pan Brioche
Pan-seared Duck Liver and Terrine Torchon, Red Currant Jelly and Brioche Bread
香煎鴨肝及凍肚配紅莓啫喱及布莉歐麵包


298

 **Lombetto di Salmone Affumicato all'Oro, Caviale Oscietra, Tartufo Nero, Salsa all'Aneto**
Smoked Scottish Salmon Loin with Oscietra Caviar, Black Truffle and Dill Sauce
煙燻蘇格蘭三文魚柳配魚子、黑松露及香草醬


288

 **Burrata, Prosciutto di Parma, Pomodori Kumato, Pesto Disidratato, Perle di Balsamico**
Burrata Cheese, Parma Ham, Kumato Tomato Salad, Dehydrated Pesto, Balsamic Caviar
水牛芝士配巴馬火腿、番茄沙律、乾香草醬及意大利陳醋珍珠

298


 **Insalata Cucina, Pomodori Freschi, Lattuga, Asparagi, Barbabietola, Mozzarella e Balsamico Bianco**
Cucina Salad with Inca Tomatoes, Asparagus, Lettuce, Beetroots, Mozzarella, White Balsamic Vinegar Dressing
精選沙律(意大利番茄、露筍、沙律菜、紅菜頭及水牛芝士) 伴意大利白醋

258


 **Polpo del Mediterraneo alla Griglia e Capesante Scottate su Crema di Patate al Limone, Pomodorini e Pesto**
Grilled Mediterranean Octopus and Eco-certified Scallops, Lemon-scented Mashed Potatoes, Tomatoes, and Pesto
燒地中海八爪魚、煎生態認證帶子配香檸薯仔、橄欖、香草及油浸番茄

318

Zuppe – Soup – 湯

 **Il Classico Minestrone di Verdure con Pesto al Basilico**
Traditional Italian Vegetable Soup with Basil Pesto
香草意大利雜菜湯

158

 **Bisque d'Astice con Panna Fresca e Caviale Avruga**
Lobster Bisque with Crème Fraîche and Avruga Caviar
龍蝦濃湯

238

Crema di Funghi Porcini e Castagne con Capasanta Scottata
Mushroom and Chestnut Cream Soup with Seared Hokkaido Scallop
野菌粟子濃湯伴香煎北海道帶子


198

Additional truffle shavings available upon request at \$158 per gram 另加白松露每克\$158

All prices are subject to a 10% service charge 以上價目須另設加一服務費

 Signature
推介菜式

 Vegetarian
素菜


 Sustainable
可持續成分

Paste & Risotto – Pasta and Risotto – 意大利麵及飯

HK\$


Linguine ai Gamberi Rossi del Mediterraneo con la Loro Salsa Ridotta e Pomodorini Freschi

418

 Linguine with Mediterranean Red Prawns, Garlic, Brandy and Cherry Tomato Sauce
地中海紅蝦扁意大利麵配車厘茄

Penne con Salsa al Tartufo Nero, Panna e Parmigiano Reggiano

328

 Penne with Black Truffle Cream Sauce and Parmesan Cheese
黑松露芝士忌廉汁長通粉

Lasagna di Pasta Fresca con Ragù di Manzo Wagyu e Pomodoro

338

Homemade Lasagna with Stewed Wagyu Beef Ragù and Tomato Sauce
和牛肉醬千層麵


Spaghetti Organici con Stufato di Manzo, Funghi Stagionali, Tartufo Nero

358

 Organic Spaghetti with Stewed Beef, Seasonal Mushrooms, Black Truffle
意大利麵配和牛肉醬、時令蘑菇及黑松露

Tjarin Mantecati al Burro e Parmigiano con Lamelle di Tartufo Bianco

498

 Handmade Tagliolini with Butter, Parmigiano Cheese, Shaved White Truffle (3 grams)
手製意大利蛋麵伴牛油巴馬臣芝士及白松露

Risotto ai Frutti di Mare, Capasanta di Hokkaido Scottata e Tartufo Bianco

498

Risotto with Mixed Seafood, Seared Hokkaido Scallop, Shaved White Truffle (3 grams)
海鮮意大利飯伴香煎帶子及白松露 (3gr truffle)

Pesce – Seafood – 海鮮


Cacciucco alla Livornese con Molluschi, Crostacei, Gambero, Scampi, Calamari, Capesante, Crostino all'Aglio

488

Seafood Stew with Mussels, Clams, Tiger Prawn, Scampi, Squid, Scallop, Garlic Bread
燴雜錦海鮮配蒜蓉包

Sogliola Intera di Dover in Padella in Salsa alla Mugnaia, Burro e Limone

688

 Sustainably-harvested Whole Dover Sole 'Mugnaia Style', Lemon Sauce, Parsley (suitable for sharing)
香煎可持續收穫龍脷魚配檸檬汁及香草 (適合共享)

Filetto di Branzino Chileno, Vongole, Cremoso di Patate, Salsa al Tartufo Bianco e Caviale

538


Baked Chilean Seabass, Sautéed Clams, Potato Mouseline, White Truffle Caviar Sauce (3 grams)
焗智利海鱸魚伴炒蛤蜊、馬鈴薯泥及白松露魚子醬汁

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Secondi di Carne – Meat – 肉類

HK\$

Filetto di Manzo Angus Sostenibile alla Griglia, Salsa alle Spugnole, Spinaci Cremosi e Patate

458

 Grilled Sustainable Angus Beef Tenderloin, Creamy Spinach and Morel Mushrooms
扒安格斯牛柳配忌廉菠菜及羊肚菌汁

Guancetta di Manzo Wagyu cotta lentamente, Puré di Zucca, Salsa al Barolo

498

Slow-cooked Wagyu Beef Cheek with Pumpkin Purée, Barolo Red Wine Sauce
慢煮和牛面頰肉伴南瓜蓉及巴羅洛紅酒汁

Rollata di Faraona Ripiena di Feagato d'Anatra, Cavoletti, Tartufo Bianco

508

Slow-cooked Guinea Fowl Roulade stuffed with Duck Liver, Brussels Sprouts, White Truffle (3 grams)
慢煮珍珠雞卷釀鴨肝、球芽甘蘭及白松露

Agnello in Due Versioni, Costina e Lombetto, Puré di Carciofi, Bietoline

458

Australian Lamb Chops & Herb-crusted Loin, Artichoke Purée, Swiss Chard
扒澳洲羊扒及羊柳配雅支竹蓉及瑞士甜菜

Galletto Giallo Francese Arrosto alle Erbe con Salsa al Tartufo Nero

418

Roasted French Yellow Spring Chicken Stuffed with Herbs, Black Truffle Sauce
燒原隻法國走地黃雞配黑松露汁


Braciola di Maiale Canadese, Glassata al Miele e Spezie, Puré di Mais

408

Grilled Canadian Pork Chop with Spiced Honey Glaze and Corn Purée
扒加拿大豬排配辣蜜糖醬及粟米蓉

'Costolone' di Manzo Wagyu Australiano M5, Verdure di Stagione, Patate Arrosto e Hong Kong Yim Tin Tsai Sale Marino


1488

 Grilled Australian M5 Wagyu Beef Tomahawk (42oz), Hong Kong Yim Tin Tsai Sea Salt, Seasonal Vegetables (suitable for sharing)
扒澳洲戰斧 M5 和牛配本地日曬鹽田梓海鹽、時菜及燒薯 (42 安士) (適合共享)

Contorni – Side Dish – 伴菜


Puré di Patate al Tartufo Nero con Parmigiano Gratinato al Forno

108

 Baked Mashed Potato with Black Truffle and Parmesan Cheese
黑松露芝士焗薯蓉


Asparagi Verdi alla Parmigiana

88

 Green Asparagus Parmigiana with Butter and Cheese
牛油芝士焗露筍

Cavolfiori al Forno, Besciamella, Parmigiano

88

 Baked Cauliflower with Béchamel, Parmesan Cheese
巴馬臣芝士焗椰菜花


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Please advise us if you have any allergies or dining restrictions 如有任何食物敏感，請跟我們的服務員聯絡
Gluten-free and vegetarian options are available upon request 餐廳亦提供不含麩質的意粉及素菜

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