



CUCINA

Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級套餐

Uova Strapazzate, Pane Tostato, Capesante Scottate, Tartufo Nero

Taiyouuran Scrambled Eggs on Toasted Bread, Seared Hokkaido Scallops and Black Truffle

日本 Taiyouuran 炒蛋伴多士、香煎北海道帶子及黑松露

Pinot Grigio, Schiopetto, Friuli, DOC, Italy 2018 \$118 (per glass 每杯)

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Penne con Panna, Salmone Affumicato, Vodka, Aneto, Uova di Salmone

Penne with Vodka, Dill, Salmon Roe and Smoked Salmon Cream Sauce

煙三文魚忌廉長通粉伴伏特加、刁草及三文魚籽

La Spinetta "IL Vermentino Di Casanova", IGT, Italy 2018 \$128 (per glass 每杯)

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Filetto di Halibut al Forno con Guazzetto di Astice, Pomodorini e Caviale di Aringa

Baked Fillet of Halibut with Cherry Tomatoes, Herring Caviar and Lobster Sauce

香煎鱸魚伴龍蝦汁

Bouchard Pere & Fils La Vignee Bourgogne, France 2018 \$128 (per glass 每杯)

Or

Guancetta di Manzo Cotta Sottovuoto con Puré di Zucca, Salsa al Barolo

Slow-cooked Wagyu Beef Cheek, Pumpkin Purée, Barolo Wine Sauce

慢煮和牛面頰肉伴南瓜蓉及巴羅洛紅酒汁

Carmenere, Errazuriz Aconcagua Alto, Aconcagua Valley, Chile 2017 \$128 (per glass 每杯)

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Panna Cotta, Gelatina di Mango, Sfere al Frutto della Passione

Panna Cotta, Mango Jelly, Passion Fruit Sphere

意式奶凍伴芒果啫喱及熱情果球

Reichsgraf Von Kesselstatt, Piesporter Goldtropfchen, Riesling Spatlese, Germany 2014 \$118 (per glass 每杯)

Tè o Caffè

Tea or Coffee

咖啡或茶

\$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

Exclusive Offer cannot be used with other Marco Polo Elite Privileges

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 \$360 per person with wine pairing (4 glasses) 每位另加港幣 360 可享美酒配對 (4 杯)

Serving portions are 100ml per glass and 50ml 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 價目另設加一服務費