



CUCINA



Michelin-starred Igor Macchia A la Carte Menu

29 November – 3 December

Appetizer 頭盤

HK\$

Parmigiana di Melanzane 2021

268

Eggplant Parmigiana 2021

焗千層茄子



Tarte Tatin di Indivia Belga, Miele di Castagno, Panna alla Bufala e Perlage al Tartufo Nero 288

Belgian Chicory Tarte Tatin, Chestnuts Honey, Buffalo Milk Cream and Truffle Caviar

比利時菊苣根撻、蜂蜜栗子、水牛奶油、黑松露魚子醬

Pasta & Soup 意大利麵及湯

Crema di Fave e Menta, Ragù di Diaframma di Manzo 218

218

Cream of Broad Beans & Mint, Beef Diaphragm Ragout

蠶豆薄荷奶油燉牛隔膜肉

Paccheri, Scampi, Crema di Broccoli e Ricotta Affumicata 388

388

Paccheri, Scampi, Broccoli and Smoked Ricotta Cheese

圓管意大利麵、小龍蝦、西蘭花、煙燻芝士



Risotto alle Ostriche e Galatina alla Soia 348

348

Oyster Risotto with Soy Sauce Gelatin

生蠔意大利飯、醬油魚膠


Prices are subject to a 10% service charge

價目另設加一服務費

Main Courses 主菜

-  **Scaloppine di Agnello alla Pizzaiola** 458
Lamb Loin, Pizzaiola Style
皮薩奧拉式燉羊腰肉
- Turet (Guanciale di Manzo, Polenta e Cipolle al Sidro)** 498
Turet (Beef Cheek, Polenta and Stewed Onions in Cider)
牛臉頰肉、粟米粥、蘋果酒燉洋蔥
- Ricciola, Pomodori, Basilico e Spuma al Parmigiano** 458
Hamachi, Tomato, Basil and Parmesan Cheese Foam
油甘魚、蕃茄、羅勒、巴馬臣芝士泡沫
-  **Sgombro Glassato, Humus di Ceci, Peperoni alla Menta, Lime e Sesamo** 428
Glazed Fillet of Mackerel, Humus, Mint Flavoured Red Pepper, Lime and Sesame
鯖魚柳、腐植土、薄荷紅椒、青檸檬、芝麻

Dessert 甜品

- Aspic Istantaneo, Moscato, Frutti di Bosco e Granita di Tisana al Limone** 108
Instant Aspic, Muscat Wine, Mixed Berries and Herbal Tea Lemon Granite
即食肉凍、麝香酒、雜莓、檸檬花崗岩香草茶
-  **Gianduj'8** 128
Gianduj'8 (Hazelnut Chocolate Mousse and Vanilla Sponge)
榛子巧克力慕斯、香草海綿蛋糕
- Bonet 2020** 108
Bonet 2020 (Chocolate and Amaretti Pudding)
巧克力及意大利杏仁餅布甸

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