



CUCINA



Michelin-starred Chef Igor Macchia Set Lunch Menu 米芝蓮星級大廚 Igor Macchia 午市套餐

Two-Course \$348 (Appetiser & Main)

Three-Course \$368 (Appetiser, Main & Dessert)


Four-Course \$428 (Two Appetisers, Main & Dessert)

Additional \$58 for a glass of Wine or Fresh Fruit Juice 另加 \$58 享用餐酒或果汁一杯

Appetiser

Shrimp Tartare, Tomato, Mango, Avocado, Lemon Oil, Caviar 海蝦韃靼伴番茄、芒果、牛油果及魚子醬

Roasted Veal, Tuna, Capers, Mayonnaise Sauce 薄牛仔伴吞拿魚汁

 Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯

Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)





Belgian Chicory Tarte Tatin, Chestnut Honey, Buffalo Milk Cream and Truffle Caviar (additional \$68)
比利時菊苣根撻、蜂蜜栗子、水牛奶油、黑松露魚子醬 (另加 \$68)


Main

 Oyster Risotto with Soia Sauce Gelatin 生蠔意大利飯、醬油魚膠

 Tortellini, Mushrooms, Parmesan Cheese, Sage Butter 意大利餃子釀蘑菇及芝士配鼠尾草牛油汁

 Glazed Fillet of Mackerel, Hummus, Mint Flavoured Red Pepper, Lime and Sesame
鯖魚柳、腐植土、薄荷紅椒、青檸檬、芝麻

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

 Turet (Beef Cheek, Polenta and Stewed Onions in Cider) 牛臉頰肉、粟米粥、蘋果酒燉洋蔥

Dessert

Gianduj'8 (Hazelnut Chocolate Mousse and Vanilla Sponge) 榛子巧克力慕斯、香草海綿蛋糕

Vanilla Panna Cotta with Raspberry Jelly 覆盆子雲尼拿奶凍

Seasonal Fruit Salad, Lemon Sorbet 時令水果配香檸雪芭

Inclusive of Coffee or Tea 咖啡或茶

Prices are subject to a 10% service charge 價目另設加一服務費