



CUCINA



Michelin-starred Chef Igor Macchia Tasting Dinner Menu

29 November – 3 December

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

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

Oddero Derthona Timorasso Colli Tortonesi DOC 2022 每杯 HK\$180 per glass



Risotto alle Ostrich e Galatina alla Soia

Oyster Risotto with Soy Sauce Gelatin

生蠔意大利飯、醬油魚膠

Oddero Langhe Riesling DOC 2022 每杯 HK\$140 per glass



Turet (Guanciale di Manzo, Polenta e Cipolle al Sidro)

Turet (Beef Cheek, Polenta and Stewed Onions in Cider)

牛臉頰肉、粟米粥、蘋果酒燉洋蔥

Oddero Barolo Classico DOCG 2016 每杯 HK\$360 per glass



Gianduj'8

Gianduj'8 (Hazelnut Chocolate Mousse and Vanilla Sponge)

榛子巧克力慕斯、香草海綿蛋糕

Mongioia 'Moscata' Moscato d'Asti in Amphora Canelli DOCG 2021 每杯 HK\$218 per glass

每位 HK\$888 per person

Exclusive Offer for Marco Polo Elite Members 馬哥孛羅 饗·樂薈會員尊享價:

HK\$788 per person 每位港幣 788

Any other discounts are not applicable to this set menu

任何折扣及優惠不適用於此套餐。會員專享價優惠不可與其他會員折扣及優惠推廣一同享用

Additional HK\$440 per person with wine pairing (4 glasses) 每位另加港幣 440 連美酒配對 (4 杯)
(Serving portion 100 ml per glass and 50 ml 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 以上價目另設加一服務費