

CUCINA

ODDERO



Michelin-starred Chef Igor Macchia

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Oddero Winery

Tasting Dinner Menu

29 November

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

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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

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Turet (Guancia 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

&

Oddero Barolo Brunate DOCG 2005

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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

每位港幣 HK\$1,450 per person

Price is subject to a 10% service charge 以上價目另設加一服務費

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