



## ANTIPASTI

### SARDINA

Slow-Cooked Sardine Fish, 60° Olive Oil with Lemon Peel. Scallion & Capers Mayonnaise  
60 °油浸沙丁魚配酸豆蛋黃醬

## ZUPPA

### ZUCCA

Butternut Squash Soup with Aged Balsamic Vinegar  
澳洲油桃果南瓜湯佐意大利陳年醋汁

## PRIMI

### FUSILLI

Fusilli Pasta with Zucchini & Basil Cream  
自家製螺絲粉配意大利黃瓜羅勒香草醬

## SECONDI

Choice of one

### BRACIOLA DI MAIALE | \$888

Canadian Bone-in Pork Chop with Black Truffle, Wild Mushrooms & Honey Mustard  
加拿大帶骨豬扒配鮮刨黑松露、野菌及蜂蜜芥末汁

### MERLUZZO | \$1,088

Pan fried Toothfish with Sea Urchin, Baby Spinach & Wasabi Lime Dressing  
南極牙魚配鮮海膽、菠菜苗及山葵青檸醬

### ★★★★ FILETTO DI FASSONA | \$1,288

Piedmontese Organic Fassona Beef Tenderloin with Sturgeon Caviar,  
Asparagus, Crispy Parma Ham & Parmesan Sauce  
皮埃蒙特法索納特級里脊牛柳(世界三大牛肉)配鱈龍黑魚子醬、  
青露荀及巴馬火腿脆片

## DOLCI

### PANNA COTTA WITH SICILIAN BLOOD ORANGE PUREE

濃香牛乳意式奶凍配西西里血橙汁

**ADDITIONAL FREE FLOW PACKAGE (90 minutes)**

WINE: \$228/pp | CHAMPAGNE: \$488/pp

PLEASE INFORM US IF YOU HAVE ANY DIETARY RESTRICTIONS / ALLERGIES

如有任何飲食限制或過敏，請告知我們

SUBJECT TO 10% SERVICE CHARGE

另收加一服務費



: SIGNATURE DISH