

# ITALIAN SPECIALE SET MENU 意大利傳統風味晚餐

## APPETIZER

### 前菜

Carpaccio di Gambari Rossi di Mazara 西西里紅蝦薄片

Mazara Red Prawn Carpaccio

Or

Vitello Tonnato 慢煮小牛柳配吞拿魚蛋黃醬

Slow Cooked Veal Loin Served with Tuna Mayonnaise Dressing

Or

Mozzarella in Carozza 威尼斯酥炸水牛芝士

Pan-fried Breaded Buffalo Mozzarella with Tomato Dip

## SOUP

### 餐湯

Zuppa Toscana 托斯卡尼濃湯

Tuscany Bread and Vegetable Soup

## MAIN COURSE

### 主菜

Ravioli di Scamorza Affumicata e Ricotta con burro e Salvia

煙燻斯卡莫扎芝士意大利餃配鼠尾草牛油泡沫

Smoked Scamorza Cheese and Ricotta Ravioli Tossed in Sage and Butter Emulsion

with Bronte PGI Pistachio

Or

Ossobuco alla Milanese 米蘭式燴小牛膝

Veal Shin Steak Braised in White Wine and Vegetable,

served with Saffron and Bone Marrow Risotto

Or

Branzino al Sale 海鹽烤鱸魚

Salt Crusted Baked Seabass with Steamed Vegetable

## DESSERT

### 甜品

Baba al Rhum Con Cream Pasticcera 拿坡里式冧酒巴巴蛋糕配雲呢拿醬

Napolitan Leavened Rhum Cake with Crème Pâtissier

Or

Tiramisu 提拉米蘇

Mascarpone Cheese Cream, Savoiardi Biscuit, Espresso Coffee and Cocoa Powder

每位港幣HK\$488 per person

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。