



CUCINA



Sustainable and Organic Menu

 可持續發展及有機食材 

5 January - 31 March 2025

Caviale sostenibile Kaluga (10 grammi), con i suoi Condiemnti e Blinis

Sustainable Kaluga Caviar (10 gram), Homemade Condiments and Blinis

Kaluga 特級魚子醬 (10 克)、自家製配料、小薄餅

\$328

Carpaccio di Scampi Italiani sostenibile, Avocado bio, olio e limone, Perle di salmone, rafano

Sustainable Italian Scampi Carpaccio, Avocado Bio, Lemon Oil, Salmon Roe, Horseradish

意大利生蝦薄片、牛油果、檸檬油、三文魚魚籽、辣根

\$328

Spaghetti Bio con Vongole organiche, Seppioline, aglio, olio, peperoncino, Bottarga

Spaghetti Bio with Sauteed Organic Clams, Baby Cuttlefish, Garlic, Oil & Chilli, Dried Mullet Roe

意大利粉配炒蜆、墨魚、蒜蓉、辣椒、烏魚子

\$348

Risotto ai Funghi con costina di Manzo cotta lentamente al Barolo e tartufo nero

Risotto with Wild Mushroom, Slow-cooked Sustainable Beef Short Ribs, Barolo Sauce, Black Truffle

意大利飯配野菌、慢煮牛肋肉、紅酒汁、黑松露

\$388

Branzino del Mediterraneo Sostenibile Organico in crosta di Sale con Oilo Bio, Limone e Cipollina

Salt Crusted Sustainable Mediterranean Seabass Stuffed with Garlic, Herb, Lemon Oil and Chive

(~700gram - suitable for sharing)

鹽焗地中海鱸魚配蒜蓉、香草、檸檬油、香蔥 (約 700 克 - 適合分享)

\$528

Fiorentina di Marango Italiano alla Griglia Invecchiata 30 Giorni, Verdure Stagionali Saltate

Patate al Rosmarino e sale Affumicato

Grilled Sustainable Italian Marango Dry-aged Porterhouse, Sauteed Seasonal Vegetables

Rosemary Potato, Smoked Sea Salt (1kg - suitable for sharing)

烤意大利三十日乾式熟成紅屋牛扒、炒雜菜、迷迭香、薯仔、煙燻海鹽 (1 公斤 - 適合共享)

\$1,288

We are using Terre Bormane Bio olive oil for all the preparation in this menu

本菜單採用意大利 Terre Bormane 特級初榨橄欖油

All prices are subject to a 10% service charge

以上價目須另設加一服務費