

Michelin-starred Chef Piergiorgio Siviero À la carte Menu

7-11 May 2025

Antipasti Insalate – Appetisers – 頭盤

Ricciola, Limone e Mayonese alle Mandorle, Muschio di Mare 288
Hamachi, Almond Milk Mayonnaise, Lemon, Seaweed

油甘魚、杏仁奶蛋黃醬、檸檬、海藻

Astice “alla Carbonara”, Guancia e Tuorlo d’ Uovo Marinato al Sake’ 328
Lobster in Carbonara Style, Pork Cheek and Marinated Egg Yolk with Sake

卡邦尼龍蝦、豬面頰及清酒漬蛋黃

Zuppa Funghi Porcini, Umami e Patate 248
Porcini Mushroom Soup, Umami and Potato

牛肝菌湯、味噌及薯仔


Pasta e Fagioli Rivisitata con Piedini di Maiale e Broccoli, Dragoncello e Burro Acido 328
Pasta and Bean Chef in Piergiorgio’s Style with Pork Trotter, Broccoli and Tarragn

主廚食譜燜白豆意粉、豬蹄、西蘭花及龍蒿草

Spaghetti “alla Busara” con Gambero Rosso e Ricotta, Peperoni e Menta 388
Spaghetti in Busara Style with Red Prawn, Ricotta Cheese, Bell Peppers and Mint

紅蝦意粉、瑞可塔芝士、甜椒及薄荷

La Portata Principale – Main Courses – 主菜

 **Portobello “alla Milanese” Glassato con il Suo Ristretto, Salsa Bernese al Limone e Pesto Liofilizzato** 328
Portobello Mushrooms in Milanese Style, Glazed with Its Own Reduction, Lemon Béarnaise, Dehydrated Pesto

意式烤大啡菇、檸檬賓尼士醬、香蒜乾醬

Filetto di Branzino Chileno “alla Cacciatora”, Kebayaki, Olio di Salicornia e Cavolfiore 458
Fillet of Chilean Seabass, “Kebayaki Style”, Salicorne Oil and Cauliflower

蒲燒智利鱸魚柳、海蓬子油、椰菜花

Pluma di Maiale Iberico al Forno, Cozze e Cipolla Rossa Candita, Salsa Verde all’Italiana 428
Baked Iberian Pork Pluma, Mussels, Red Onion, Italian Green Sauce

焗伊比利亞豬肩肉、青口、紅洋蔥、意大利青醬

Filetto di Manzo Wagyu alla Griglia, Carota e Limone, latte di Soia, Roquefort e Ostrica 528
Grilled Wagyu Beef Tenderloin, Carrot, Lemon & Soya Milk, Roquefort and Oyster

烤和牛牛柳、紅蘿蔔、檸檬汁、豆奶、藍芝士及鮮蠔



CUCINA



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Il Dolce – Dessert – 甜品

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| Torta di Nocciole, Namelaka Cioccolato Bianco, Granita all' Asparago Verde e Caramello di Miso
Hazelnut Cake, White Chocolate Mousse, Green Asparagus "Granita" and Caramel Miso
榛子蛋糕、白朱古力慕斯、蘆筍刨冰及焦糖味噌 | 108 |
| Fragole Semicandite, Rabarbaro all' Aceto e Ravanelli, Gelato al Latte di Capra
Candied Strawberry and Rhubarb with Vinegar and Red Radish, Goat Milk Ice-cream
糖醃士多啤梨、醋及櫻桃蘿蔔漬大黃、羊奶雪糕 | 108 |
| Tiramisù Vegetale: Gelato alla Zucca e Zenzero, Spuma di Nocciola e Caramello di Porcini
Tiramisu with Pumpkin and Ginger Ice-cream, Hazelnut Foam, Porcini Caramel
提拉米蘇配南瓜及生薑雪糕、榛子泡沫、焦糖牛肝菌 | 108 |

Please advise us if you have any allergies or dining restrictions 如有任何食物敏感，請跟我們的服務員聯絡

Gluten-free and Vegan options are available upon request 餐廳亦提供不含麩質的意粉及素菜

All prices are subject to a 10% service charge 以上價目須另設加一服務費