



Chef Fabio's Tasting Menu

(White Asparagus Promotion)

"PANNA COTTA AGLI ASPARAGI" white asparagus panna cotta with roasted cauliflower steak, green asparagus, almond mousseline (\$278)

白露筍奶凍配扒椰菜花及青露筍伴滑杏仁汁 (\$278)

Prosecco Spumante DOC, Veneto, Italy (\$99/glass)

OR

"ASPARAGI BIANCHI CLASSICI" poached white asparagus with poached egg & Hollandaise sauce (\$288)

醋煮白露筍配波蛋荷蘭汁 (\$288)

Ribolla Gialla delle Venezie, Friuli, Italy (\$99/glass)

"ZUPPA D'ASPARAGI", white asparagus soup with crispy Parma ham, black truffle paste & basil oil (\$148)

白露筍湯配巴馬火腿脆片伴黑松露醬,羅勒油 (\$148)

Pinot Grigio "Masianco", Masi, Veneto, Italy (\$109/glass)

"ORECCHIETTE ALLA PUGLIESE" orecchiette pasta with white asparagus, garlic & olive oil, Italian turnip tops (\$278)

蒜香白露筍及蕪菁葉煮意式貓耳朵粉 (\$278)

Falanghina "Serrocielo" DOC, Campania, Italy (\$109/glass)

"BRANZINO CON ZUPPETTA" oven baked crispy seabass with white asparagus coulis, sea-asparagus salad & semi-dried tomatoes (\$418)

焗智利爐魚伴白露筍湯海露筍沙律及半乾蕃茄 (\$418)

Soave Classico DOC, M. Fiorentina, Ca' Rugate, Veneto, Italy (\$119/glass)

OR

"LOMBATA ALLA GRIGLIA" grilled Umugi rib-eye steak with white asparagus, roasted potatoes & creamy spinach (\$456)

大麥牛肉眼扒配扒露筍,燒薯及忌廉莧菜 (\$456)

Ripasso Valpolicella Superiore DOC, Tedeschi, Veneto Italy (\$119/glass)

COFFEE or TEA

咖啡或茶

4 Courses Tasting Set Menu @ HK\$768
with wine pairing additional HK\$208 per person
(half glass pouring portion for each wine only)
All prices are subject to 10% service charge