

6/Kontrasto

“Il Mio Benvenuto”
Amuse bouche

“La Burratina, Il Gambero e Il Caviale”
Burrata DOP, Sicily red prawns, Iranian caviar

“Lo Gnocchetto”
Durum wheat pasta with turnip tops and black truffle

“Lo Spaghetto”
Egg white Spaghettone with garlic, chili,
artichokes and mantis shrimp

“Il Viceversa”
Ravioli dumpling filled
with cheese and eggs in beef broth

“Mare & Monti”
Black kale roll with Dover sole and prawns,
with roasted pumpkin
or

“Il Piccione”
Racan pigeon, black truffle and swiss chard

Dessert

“La Mela e il Caviale”
Apple and caviar
or

“La Mia Selezione di formaggi”
My cheese selection

“Le Coccole Finali”
Sweet petit four

6 courses menu

Hk\$ 1180 plus 10% service charge+1% surcharge zfp

6 glasses wine paring add.Hk\$660