Palco
ITALIAN STEAKHOUSE

Tasting Menu

5-Course Flavors Experience
$898 /PERSON

8-Course Tasting Journey
$1,188 /PERSON

AMUSE BOUCHE 餐前小食

Crabmeat Jelly | White Mushroom Tart | Deep Fried Green Grape with Parma Ham
蟹肉啫喱 | 白菌撻 | 炸青提子伴巴馬火腿

HAMACHI
with Tomato Gazpacho & Herb Oil
油甘魚 伴 蕃茄凍湯及香草油
MUSTI NOBILIS CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

SAFFRON KOHLRABI BISQUE WITH SCALLOP
蕃紅花芥蘭頭濃湯 伴 元貝

ORZO PASTA WITH SEAFOOD
海鮮米型粉
SOAVE, ZIBIBBO, ITALY
(Add On 另加+$148)

HAMACHI
with Tomato Gazpacho & Herb Oil
油甘魚 伴 蕃茄凍湯及香草油
MUSTI NOBILIS CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

SAFFRON KOHLRABI BISQUE WITH SCALLOP
蕃紅花芥蘭頭濃湯 伴 元貝

ROASTED STORM CLAM WITH SEA URCHIN
Caramelized Cauliflower Puree
燒北寄貝 伴 海膽及焦糖椰菜花蓉

ORZO PASTA WITH SEAFOOD
海鮮米型粉
SOAVE, ZIBIBBO, ITALY

STRAWBERRY SORBET
with Sake Foam
士多啤梨雪葩 伴 清酒泡沫

SLOW COOKED LOBSTER
with Ricotta Cheese & Spinach Ravioli
慢煮龍蝦 配 里科塔芝士及菠菜雲吞
WENTE VINEYARDS RIVA RANCH CHARDONNAY, CALIFORNIA, USA

OR 或

PITHIVIER WAGYU BEEF TENDERLOIN
with Pommery Mustard Sauce
酥皮焗和牛柳 伴 芥末籽汁
(Add on $168)
TORBRECK WOODCUTTER'S SHIRAZ, BAROSSA VALLEY, AUSTRALIA

PINA COLADA 椰林飄香
PRUNOTTO MOSCATO D'ASTI DOCG, PIEDMONT, ITALY

PETIT FOUR 餐後小點

3-GLS WINE PAIRING
$398 PER PERSON
3杯餐酒配搭每位$398



4-GLS WINE PAIRING
$498 PER PERSON
4杯餐酒配搭每位$498

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES AND INTOLERANCES THATWE SHOULD BE AWARE OF
VEGETARIAN MENU AVAILABLE UPON REQUEST • ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE NOTE THAT THE FINAL BILL AMOUNT WILL BE ROUNDED TO THE NEAREST DOLLAR
CAKE CUTTING FEE $38/PAX • CORKAGE FEE $350/ BOTTLE

• **FREE FLOW STILL OR SPARKLING WATER $38 / PER PERSON** •