

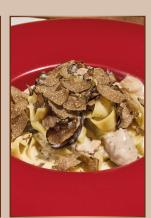
# Summer Black Truffle Tasting Menu

夏日黑松露盛宴











## To Start

Wagyu Beef Tartare with Porcini Cream & Truffle Flakes \$198 和牛他他配牛肝菌忌廉,松露片

### To Warm

Ibérico Ham Croquettes with Truffle Aioli & Truffle Shavings \$48/pc 西班牙火腿薯蓉餅配松露蛋黄醬及松露片

## The Main Event (Select One)

Homemade Fettuccine Mushroom in Truffle Cream topped with Truffle \$248 自家製潤條麵配蘑菇松露忌廉及黑松露

- OR -

Australian Wagyu Sirloin served with Truffle Mash Potato \$328 澳洲和牛西冷配松露薯蓉

### Sweet Finale

Pistachio Gelato with Crushed Pistachio & Truffle \$108 開心菓意大利雪糕配黑松露及開心菓碎

## 468\* per person 每位

All prices are in HKD and subject to a 10% service charge. 所有價錢以港幣計算和另收加一服務費
\*For 2 or more guests, offered only with all guests selecting this menu on each table.
For sharing with A La Carte menu, a minimum spend of \$450 per person including service charge is applicable.

二人或以上,全枱顧客均需享用這菜單,單點菜單最低消費450元一位,包括加一服務費



