

### **[Amuse Bouche]**

Grissino al Salmone, Mini-caprese, insalata al cucchiaino

Salmon Bread Stick, Mini Caprese, Spoon Salad

脆皮面包棍,烟熏三文鱼,番茄芝士沙拉,鸭肉沙拉

### **[Starters]**

Pancia di Maiale Caramellizzata, Ananas, Cannellini e Salsa al Vino Rosso

Caramelize Black Pork Belly, Purée and Fresh Pineapple, Red Wine Sauce

焦糖烤黑猪五花肉佐以菠萝泥,鲜菠萝,菜豆红酒汁

or

Crudo di Gambero Rosso, Capasanta, Caviale, Mango e Insalatina Riccia

Argentina Raw Red Prawn, Scallop and Caviar, Mango and Lemon Fizzy Salad

生吃阿根廷红虾和扇贝佐以鱼子酱,芒果,苦苣沙拉和柠檬汁

### **[Pasta]**

Pasta Fatta in Casa all'Aragosta e Pomodoro Fresco

Home Made Fresh Pasta, Half lobster and Fresh Tomato

半只龙虾,手工面佐以新鲜番茄龙虾汁

### **[Lemon sorbet]**

柠檬雪芭

### **[Main Course]**

Filetto di Wagyu con Patate al Tartufo Nero, Cipolline e Salsa al Brasato di Stinco

Wagyu Beef Tenderloin, Black Truffle Potatoes, baby onion and Oxtail Black Peppercorn Sauce

香煎和牛佐以黑松露土豆泥,小洋葱,小胡萝卜和牛尾黑椒汁

or

Involtino di Merluzzo e Gamberone con Pancetta, Patate, Zucca e Senape Affumicata

Cod fish & tiger prawn wrap in pork cheek, warm potatoes and pumpkin smoked mustard

猪脸肉裹鳕鱼和老虎虾佐以温土豆和南瓜,烟熏芥末汁

### **[Dessert]**

Tortino al Cioccolato Fondente con Gelato al Burro d'Arachide

Cold chocolate fondant served with peanut butter ice cream

凉巧克力方丹佐以花生酱冰激凌

**5 Courses set menu 1314RMB/2 People including a glass of Prosecco each**

以上套餐1314元/2位 (包含每人一杯意大利气泡酒)

**Upgrade 450RMB you will get Fleur Saint Jean Red Or White Wine All night**

加450元畅饮吉娜斯法国红酒或白酒

**Set Menu is subject to 10% service charge**

另加收10%服务费