



CUCINA

Signature Menu by Chef Andrea Delzanno

意籍總廚 Andrea Delzanno 星級盛宴

Tartare di Tonno, Avocado, Quinoa, Caviale, Yuzu Kosho, Olio e Limone

Tuna Tartare, Avocado, Quinoa, Caviar, Yuzu Kosho, Lemon Dressing

吞拿魚韃韃伴牛油果、藜麥、魚子醬、柚子胡椒醬及檸檬油醬汁

Château Miraval, Côtes de Provence, Rosé, France 2019 \$128 (per glass 每杯)



Risotto ai Frutti di Mare con Salsa alla Mediterranea e Pomodorini

Mediterranean Style Mixed Seafood Risotto, Tomatoes Sauce

地中海風味海鮮意大利飯伴番茄醬汁

Il Molino di Grace, Chianti Classico, DOCG, Italy 2017 \$128 (per glass 每杯)



Filetto di Angus alla Griglia, Puré di Radice di Prezzemolo, Salsa al Tartufo Nero

Grilled Angus Beef Tenderloin, Parsnip Purée, Black Truffle Sauce

扒安格斯牛柳、歐洲蘿蔔蓉及黑松露醬汁

La Rioja Alta, Vina Alberdi Reserva, Rioja DOCa, Spain 2015 \$148 (per glass 每杯)



Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango

Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere

椰子奶凍、菠蘿醬及芒果晶球

Paolo Saracco, Moscato d' Asti, DOCG, Piedmont, Italy 2020 \$108 (per glass 每杯)

Tè o Caffè

Tea or Coffee

咖啡或茶

每位港幣 888 per person

Exclusive Offer for Marco Polo Elite Members 馬哥孛羅 饗 · 樂薈會員專享價:

每位港幣 788 per person

Any other discounts are not applicable to this set menu, the exclusive offer cannot be used in conjunction with other Marco Polo Elite member privileges

任何折扣及優惠不適用於此套餐 · 會員專享價不可與其他會員折扣及推廣優惠同時使用

Additional \$420 per person with wine pairing (4 glasses) 每位另加港幣 420 連美酒配對 (4 杯)
(Serving portion 100 ml per glass and 50 ml for dessert wine) 每杯以 100 毫升 (紅白酒) 及 50 毫升 (甜品酒) 計算

Prices are subject to a 10% service charge 以上價目另設加一服務費