

CUCINA

Michelin-Starred Chef Igor Macchia Set Lunch Menu 26 to 31 May 2015

Calamari, cannolicchi, vongole, insalata di zucchine alla soia

Squid, razor clams, clams, zucchini, soy sauce salad

魷魚、聖子、蜆、意大利青瓜、醬油沙律

○ ○ ○ ○ ○ ○ ○ ○

Polpo alla brace, melanzane alla menta e patate

Grilled octopus, mint flavored eggplant, potatoes

燒八爪魚、薄荷茄子、薯仔

or

Pollo ruspante, funghi, patate, porri e toma delle viole

Free-range chicken, mushrooms, potatoes, leeks, toma cheese

燒走地雞、野菌、薯仔、大蒜、意大利芝士

○ ○ ○ ○ ○ ○ ○ ○

Gelatina al pompelmo, mousse al cioccolato bianco, pan di spezie e lamponi liofilizzati

Grapefruit gelatin, white chocolate mousse, spices sponge cake, freeze dried raspberries

西柚啫喱、白朱古力慕絲、海棉蛋糕、冰桑莓

\$318+10% service charge per person