T O S C A

di Angelo

Menu d' Autunno

ANTIPASTI
Appetizers | 前菜

Scampi | Trilogia di Finocchi | Salsa al Pastis **528**
Royal Langoustine with Fennel Purée and Pastis Sauce
海螯蝦・茴香・八角

Astice del Mediterraneo | Sedano Lattuga e Colatura d'Alici | Caviale Kaluga **538**
Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar
地中海龍蝦・萵苣・鯷魚・魚子醬

Tartare di Vitellina Fassona | Salsa Tonnata | Capperi di Salina **488**
Ethically Sourced and Certified Fassona Veal Tenderloin Tartare with Confit Tomato and Tuna Bottarga Sauce
牛仔肉他他・番茄・烏魚子・魚子醬

CAPRICCIO DI ANGELO
Angelo's Whimsical | 主廚的隨想曲

Caviale Oscietra "Kaviari" <50g> | Linguine "Sanniti" | Erba Cipollina **1888**
Oscietra Caviar with Linguine "Sanniti" and Chives
魚子醬・手工扁意粉・香蔥橄欖油 *(For 2 Persons)*

PRIMI PIATTI
First Courses | 第一道菜

Ravioli di Bufala | Pomodoro & Olive Taggiasche | Pesto al Basilico Fresco **388**
Buffalo Cheese Ravioli with Organic Pachino Tomatoes, Taggiasca Olives and Homemade Fresh Basil Pesto
水牛芝士雲吞・有機番茄・橄欖・羅勒

Risotto "Acquerello" | Ricci di Hokkaido | Salicornia **528**
Risotto "Acquerello" with Hokkaido Sea Urchin and Sea Asparagus
意大利飯・北海道海膽・鹽角草

Busiate Trapanesi | Carabineros | Mini Bietole **628**
Sicilian Artisanal Busiate with Carabinero Prawn and Locally-Grown Organic Baby Pak Choi
西西里手工扭紋粉・珍寶紅蝦・本地有機小白菜

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Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability

The Ritz-Carlton, Hong Kong
International Commerce Centre, 1 Austin Road West, West Kowloon
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SECONDI PIATTI

Main Courses for 2 Persons | 主菜

Filetto di Rombo | Purea di Fagiolini | Cipollotti e Datterino **988**
Ethically Sourced and Sustainable Turbot Fillet with Green Beans Purée, Spring Onions and Confit Cherry Tomatoes
香煎多寶魚・青豆・青蔥・番茄 *(For 2 Persons)*

Sogliola Cotta sull'Osso | Guazzetto alla Mugnaia | Limone e Capperi **988**
Mediterranean Dover Sole with Mugnaia Sauce, Capers and Baby Leek
地中海龍脷魚・番茄・水瓜柳 *(For 2 Persons)*

Carré d'Agnello dell'Aveyron | Zaalouk di Melanzana | Pepe Nero **928**
Rack of Lamb from Aveyron with Eggplant Zaalouk and Black Pepper
烤羊架・燴茄子・黑椒汁 *(For 2 Persons)*

Controfiletto "Pardoo Wagyu" d'Australia | Cipolla Rossa Farcita | Salsa al Cardamomo **968**
Australian "Pardoo Wagyu" Striploin with Stuffed Red Onion and Cardamom Sauce
和牛西冷・紅洋蔥・小豆蔻 *(For 2 Persons)*

DOLCI

Desserts | 甜品

Babà al Rum | Frutti di Bosco | Chantilly alla Vaniglia **258**
Rum Babà with Fresh Mixed Berries and Vanilla Chantilly
朱古力流心撻・佛手柑忌廉・柑橘雪葩

Tortino di Cioccolato | Crema Chantilly | Bergamotto e Mandarino **228**
Chocolate Fondant Tart with Cream Chantilly Bergamot and Mandarin Sorbet
朱古力流心撻・佛手柑忌廉・柑橘雪葩

Tronchetto al Pistacchio | Vaniglia | Sorbetto di Fichi **198**
Sicilian Pistachio Cake with Vanilla and Fig Sorbet
西西里開心果蛋糕・雲尼拿・無花果雪葩

L' Affogato di Angelo | Caffè Arabica | Gelato alla Vaniglia **188**
Affogato with 100 % Arabica Coffee, Vanilla Ice-Cream and Party Flavours
意式阿芙佳朵・阿拉比卡咖啡・雲尼拿雪糕

I Formaggi del Nostro Carrello **298**
Tosca di Angelo's Cheese Selection
Tosca di Angelo 芝士拼盤

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