T O S C A

di Angelo

Minuetto

- Autunno -

Tonno del Mediterraneo | Peperoni Carmagnola | Salsa al Basilico

Mediterranean Tuna with Carmagnola Bell Pepper and Basil Sauce

地中海金槍魚・甜椒・羅勒

Lorighittas | Capesante di Hokkaido | Broccolini

Sardinian Organic Lorighittas with Hokkaido Scallop and Broccoli Puree

薩丁島有機扭環粉・北海道扇貝・西蘭花

Orata Rosa de Ligne | Duo di Biete | Salsa all'Uva

Sustainable Mediterranean Pink Sea Bream with Duo of Swiss Chard and Raisin Sauce

地中海真鯛・瑞士甜菜・葡萄

Or

Anatra di Challans | Zucca e Castagne | Salsa al Porto

Challans Duck with Pumpkin, Chestnuts and Port Wine Sauce

櫻桃鴨・南瓜・栗子・缽酒

Tronchetto al Pistacchio | Vaniglia | Sorbetto di Fichi

Sicilian Pistachio Cake with Vanilla and Fig Sorbet

西西里開心果蛋糕・雲尼拿・無花果雪葩

HK$ 1,888 per Person

"Accordi" Wine Pairing HK$ 1,080

Non - Alcoholic Beverage Pairing HK$ 780

Tasting Menu Available for the entire table

All prices are in HK$ and subject to 10% service charge.
Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability

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