T O S C A

di Angelo

Ricordi

- Autunno -

Astice del Mediterraneo | Sedano Lattuga e Colatura d'Alici | Caviale Kaluga

Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar

地中海龍蝦・萵苣・鯷魚・魚子醬

Linguine "Sanniti" | Ostriche | Bottarga

Linguine "Sanniti" with Gillardeau Oyster and Bottarga

手工扁意粉・吉拉多蠔・烏魚子

Scampi | Cavolo Nero | Zuppetta allo Champagne

Langoustine with Mixed Herbs, Tuscany Black Cabbage and Champagne Soup

海螯蝦・黑甘藍・香檳

Controfiletto "Pardoo Wagyu" d'Australia | Cipolla Rossa Farcita | Salsa al Cardamomo

Australian "Pardoo Wagyu" Striploin with Stuffed Red Onion and Cardamom Sauce

和牛西冷・紅洋蔥・小豆蔻

Tortino di Cioccolato | Crema Chantilly | Bergamotto e Mandarino

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

HK$ 2,288 per Person

"Accordi" Wine Pairing HK$ 1,580

Non - Alcoholic Beverage Pairing HK$ 980

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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