



## REFINED WINTER FEAST

**From now until February 28, 2021**  
**Thursday to Sunday 5:30 p.m. to 11:30 p.m.**

Indulge in a true feast of winter with a refined chef's menu featuring the finest ingredients of the season. Dine on succulent suckling pig, delicate goose liver, aromatic black truffle and more, all cooked to perfection using classic Italian techniques and spices.

# 時令精選

## SEASONAL SPECIALTIES

MOP

鵝肝凍

280

西班牙愛德華多索薩鵝肝、芥末蜜餞

Foie Gras Terrine

*Eduardo Sousa Spanish goose liver, candied mustard fruit*

意大利雲吞

320

清雞湯、黑松露

Tortellini

*Double-boiled chicken consommé, black truffle*

脆皮豬肉卷 (2位用)

480

脆皮英國亨特沙姆農場中白豬、芥末豬肉汁

Porchetta (For 2 persons)

*Huntsham Farm crispy skin suckling pig, mustard pork jus*

艾美黛朱古力梳乎厘

180

艾美黛朱古力及橙味甜酒梳乎厘、大溪地雲呢拿雪糕

Amedei Chocolate Soufflé

*Chocolate and Grand Marnier soufflé, Tahitian vanilla gelato*

所有價目須另加10%服務費 All prices are subject to 10% service charge