

HAPPY New Year

BENVENUTO

ASTICE E CAVIALE

Warm lobster, lobster bisque and caviar
龍蝦 配龍蝦湯及魚子醬

ANTIPASTO

MAIALE TONNATO AL TARTUFO

Roasted pork loin, tuna sauce, chicken jus, dried capers and winter black truffle
香烤豬腰 配吞拿魚醬、雞肉汁、酸豆乾及冬季黑松露

PRIMO

RISOTTO SCAMPI E SPUGNOLE

“Acquerello” risotto, langoustines and morel mushrooms
鮮蝦羊肚菌菇義大利燴飯

SECONDO

FILETTO, PATATE E MIDOLLO

Australian grass-fed tenderloin, roasted bone marrow mashed potatoes
and orange blossom beef jus
澳洲草飼牛柳扒 配香烤骨髓薯蓉及橙花牛肉汁

DOLCE

BABÀ AL LIMONCELLO, MASCARPONE SPUMA E PISTACCHIO

Limoncello flavoured babà, mascarpone spuma and pistachio crumble
意大利檸檬酒蛋糕 配馬斯卡彭芝士泡沫及開心果碎

\$688 *per person*

Fiamma
BY ENRICO BARTOLINI

HAPPY New Year

BENVENUTO

FUNGHI E CIPOLLE

Wild mushroom soup and crispy onions
野菌濃湯

ANTIPASTO

BURRATA

Burrata, sautéed cime di rapa, sundried tomatoes, Taggiasca olives
and focaccia crumble
水牛芝士 配球花甘藍、日曬番茄乾、橄欖及麵包碎

PRIMO

RISOTTO SEDANO RAPA E TARTUFO

“Acquerello” risotto, celeriac and black truffle
根芹黑松露意大利燴飯

SECONDO

FUNGHI ARROSTO E POLENTA

Creamy polenta, wild mushrooms ragù
意大利雜菌粒配粟米蓉

DOLCE

BABÀ AL LIMONCELLO, MASCARPONE SPUMA E PISTACCHIO

Limoncello flavoured babà, mascarpone spuma and pistachio crumble
意大利檸檬酒蛋糕 配馬斯卡彭芝士泡沫及開心果碎

\$688 *per person*

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