

VALENTINE'S DAY

MENU



ANTIPASTO

BURRATA, GAZPACHO E GLACIALIS

Burrata, tomato gazpacho and ice salad

水牛芝士 配番茄冷湯及沙律

Prosecco Rosé, Ponte 2021

PRIMO

ACQUERELLO RISOTTO ALL'ASTICE

Acquerello risotto rice, lobster bisque, Canadian lobster, basil and cherry tomatoes

意大利飯 配龍蝦濃湯、加拿大龍蝦、羅勒及櫻桃番茄

Sauvignon Blanc, Pojer Sandry 2021

SECONDO

FILETTO DI MANZO, PATATE AL TARTUFO E ASPARAGI

Australian grassfed beef tenderloin, black truffle mashed potatoes, asparagus

澳洲草飼牛柳 配黑松露薯蓉及蘆筍

Nebbiolo, Giovanni Rosso 2020

DOLCE

TARTELLETTA ALLE FRAGOLE, RICOTTA ALLA CANNELLA E LIMONE

Lemon and cinnamon ricotta tart, fresh strawberries

檸檬肉桂吉士撻 配鮮草莓

Moscato D' Asti, Ca' D'Gal 2020

\$1,298 per couple
Wine Pairing \$588 per couple



Fiamma
BY ENRICO BARTOLINI

Price in Hong Kong dollars, subject to 10% service charge.