

**SIGNATURE
SHARING SET**

BURRATA (V)

水牛芝士配時令蔬果

CRISPY POLENTA (V)

香脆粟米糕

CLAMS

濃湯煮蜆

AND

SHELLFISH TAGLIATELLE

甲殼海鮮闊扁意粉

BLACK COD RISONI

銀鱈魚配米型意粉

AND

OXCHEEK PAPPARDELLE

牛頰肉寬帶麵

HONEY GLAZED CHICKEN

蜜糖烤春雞配三色菇

AND

TIRAMISU

提拉米蘇

OR

TOFU PANNA COTTA

秘製豆腐奶凍

OR

STRAWBERRY BASQUE CHEESECAKE

草莓燒焦乳酪蛋糕

\$498 (PER HEAD)

PARTICIPATION FOR THE ENTIRE TABLE

必須全桌參與

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

所有價格均需加收10%服務費

DRINKS PER SET
追加跟餐飲品(一次)

HOUSE RED 精選紅酒

CHATEAU PILET ENTRE – DEAUX – MERS 2019 + \$58 / GLS

ALTOS LAS HORMIGAS CLASICO MALBEC 2021 + \$62 / GLS

HOUSE WHITE 精選白酒

AMATISTA MOSCATO BLANCO N.V + \$58 / GLS

CANALETT PINOT GRIGIO + \$62 / GLS

SPARKLING WINE 白葡萄氣泡酒

'SAINT – LOUIS' BLANC DE BLANCS BRUT N.V + \$58 / GLS

COCKTAIL 雞尾酒

APEROL SPRITZ + \$62 / GLS

PEACH BELLINI + \$62 / GLS

MARGARITA + \$62 / GLS

MOCKTAIL 任何無酒精特飲

PASSION FRUIT BELLINI + \$48 / GLS

ORIENTAL MULE + \$48 / GLS

HIBISCUS COOLER + \$48 / GLS

SUNTORY PREMIUM MALT 生啤 (PINT) + \$62 / GLS

LEMON TEA 檸檬茶 Hot | Iced + \$30 / GLS

REGULAR COFFEE 咖啡 Hot | Iced + \$30 / GLS