



Ricordi Menu

Hamachi e Ostriche | Salsa allo Yogurt | Pachino Confit e Caviale

Hamachi & Gillardeau Oyster Tartare with Yogurt Dressing, Tomato Confit and Caviar

油甘魚及吉拉多生蠔他他 • 乳酪醬 • 蕃茄 • 魚子醬

Fregola Sarda Artigianale | Scampi | Bisque al Basilico

Organic Sardinia Fregola with Langoustine and Basil Bisque

薩丁島珍珠麵 • 海螯蝦 • 羅勒濃汁

Filetto di Rombo | Puree di Fagiolini | Cipolloti | Datterino

Pan Seared Turbot Fillet with Green Beans Purée, Spring Onions and Cherry Tomatoes Confit

香煎多寶魚 • 青豆 • 青蔥 • 蕃茄

Kiwami Wagyu | Carciofi | Olive Taggiasche | Filetti di Pomodoro

Teppanyaki Kiwami Wagyu Beef Sirloin with Artichoke, Olive Taggiasche and Tomato

和牛西冷 • 朝鮮薊 • 橄欖 • 番茄

Tortino al Cioccolato | Arachidi e Ricotta | Zabaglione al Lemoncello

Chocolate and Peanut Cake with White Cheese, Limoncello Zabaglione

朱古力 • 花生蛋糕 • 芝士 • 檸檬酒

HK\$1,888 per Person

*Accordi Wine Pairing HKD\$1,580
(Supplement)*

*All prices are in HK\$ and subject to 10% service charge
Please contact our team for any dietary requirements*