



## *Alba White Truffle Specials* 意大利阿爾巴頂級白松露廚師推介

***Carpaccio di Manzo Fassone con Parmigiano Invecchiato, Rucola e Tartufo Bianco***  
*Fassone Beef Carpaccio with Aged Parmesan Cheese, Arugula and Alba White Truffle*  
意式生牛肉片配陳年巴馬臣芝士、火箭菜及阿爾巴頂級白松露  
HK\$ 738

***Carpaccio di Gamberetti Viola del Mediterraneo con Bottarga e Tartufo Bianco***  
*Violet Prawns Carpaccio with Bottarga and Alba White Truffle*  
紫羅蘭蝦薄片配烏魚子伴阿爾巴頂級白松露  
HK\$ 748

***Uova Organiche Strapazzate con crostone di pane e Tartufo Bianco***  
*Scrambled Organic Egg on Toast with Alba White Truffle*  
炒有機雞蛋伴多士配阿爾巴頂級白松露  
HK\$ 588

***Crema di Patate e Porro con Fegato Grasso D'Anitra e Tartufo Bianco***  
*Potato and Leek Cream Soup with Pan-seared Duck Liver and Alba White Truffle*  
馬鈴薯、大蒜忌廉湯配香煎鴨肝伴阿爾巴頂級白松露  
HK\$ 408

***Risotto ai Funghi Porcini e Tartufo Bianco***  
*Porcini Mushrooms Risotto with Alba White Truffle*  
意式牛肝菌意大利飯伴阿爾巴頂級白松露  
HK\$ 688

***Cavatelli con Crema di Crostacei, Prezzemolo, Scampo e Tartufo Bianco***  
*Home-made Cavatelli in Scampi Cream with Scampi and Alba White Truffle*  
自家制意式貝殼粉配淡水小龍蝦伴阿爾巴頂級白松露  
HK\$ 788

***Classici Tagliolini di Pasta all'Uovo fatti in Casa al Burro e Tartufo Bianco***  
*Classic Egg Tagliolini in Butter Sauce with Alba White Truffle*  
經典牛油汁幼蛋麵配阿爾巴頂級白松露  
HK\$ 688

***Lombo di Vitello da latte con Verdurine, salsa alle Erbe e Tartufo Bianco***  
*Slow Cooked Milk-Fed Veal Loin with Herbs Sauce and Alba White Truffle*  
慢煮乳飼牛仔柳配香草汁伴阿爾巴頂級白松露  
HK\$ 888

***Crespella Flambe' al "Frangelico" con Gelato al Tartufo Bianco***  
*Crepe Flambe' with Frangelico, White Truffle Ice Cream and White Truffle*  
火焰榛子香草薄餅配白松露雪糕伴阿爾巴頂級白松露  
HK\$ 408

**Additional order of Alba White Truffle is served at HK\$138 per gram. 額外阿爾巴頂級白松露每克另加港幣\$138。**

All prices are subject to 10% service charge. 以上價目另加一服務費。  
If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。



## Celebrating Forbes “Four-Star” Achievement in Year 2020 Chef Claudio’s Alba White Truffle Tasting Menu

### ***Carpaccio di Gamberetti Viola del Mediterraneo con Bottarga e Tartufo Bianco***

*Violet Prawns Carpaccio with Bottarga and Alba White Truffle*

紫羅蘭蝦薄片配烏魚子伴阿爾巴頂級白松露

*Delamotte, Brut, Champagne, France (100 ml)*

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### ***Bisque di Aragosta con crema acida, Scalogno ed Erba Cipollina***

*Lobster Bisque with Crutons, Creme Fraiche and Chives*

龍蝦湯伴脆麵包粒及酸忌廉

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### ***Classici Tagliolini di Pasta all’Uovo fatti in Casa al Burro e Tartufo Bianco***

*Classic Egg Tagliolini in Butter Sauce with Alba White Truffle*

經典牛油汁幼蛋麵配阿爾巴頂級白松露

*Joh. Jos Prüm, Rielsing Kabinett, Wehlener Sonnenuhr, Wehlen, Germany, 2017 (100 ml)*

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### ***Filetto di Ombrina in padella con Indivia al Pomodoro e olio al Limone ed Erbe Fresche***

*Pan seared Fillet of Salmon Bass with Baked Endives in Tomato Sauce and Lemon Herbs Dressing*

香煎大西洋白姑魚配焗番茄醬苦白菜伴檸檬香草汁

*Bourgogne Blanc, Domaine Fanny Sabre, Burgundy, France, 2017 (100 ml)*

**O Or 或**

### ***Lombo di Vitello da latte con Verdurine, salsa alle Erbe e Tartufo Bianco***

*Slow Cooked Milk-Fed Veal Loin with Herbs Sauce and Alba White Truffle (Additional \$388)*

慢煮乳飼牛仔柳配香草汁伴阿爾巴頂級白松露 (另加 \$388)

*Shiraz, Handpicked, Barossa Valley, Australia, 2016 (100 ml)*

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### ***Gelato al Tartufo Bianco***

*White Truffle Ice Cream Scented with Alba White Truffle*

自家制白松露雪糕伴阿爾巴頂級白松露

*Frangelico (50ml)*

### ***Caffe` o Te` e Biscottini***

*Tea or Freshly Brewed Coffee and Italian Cookies*

茶或即磨咖啡及意大利曲奇

**每位港幣 HK\$ 1,888 per person**

**配酒每位另加港幣\$400。Additional HK\$400 per person with wine pairing**

**額外阿爾巴頂級白松露每克另加港幣\$138。Additional order of Alba White Truffle is served at HK\$138 per gram.**

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Menu applicable for Thankful Month discount offers or Royal Garden gift card.

此套餐可與感謝月優惠或帝苑折扣禮品咭使用。