

Fiamma

BY ENRICO BARTOLINI

國泰饗宴巡禮
CATHAY CULINARY FEST

BLACK TRUFFLE MENU

Exclusive to Cathay members: Welcome Drink & Canapes
國泰會員可享歡迎氣泡飲品和開胃小點心

STARTER

BURRATA, CARCIOFI E TARTUFO

Burrata, artichoke, rocket leaves and Italian black truffle
水牛芝士 配雅枝竹、芝麻葉及意大利冬季黑松露

or

CARPACCIO DI MANZO

Beef carpaccio, cime di rapa sauce, straciatella cheese, pickled shallots and shimeji mushrooms
生牛肉片 配西蘭花醬、絲翠芝士、醃製紅蔥及本菇

or

ZUPPA DI GAMBERI

Lobster bisque, poached shrimps and fregola 龍蝦湯 配白灼蝦及珍珠麵
Chardonnay, Tenuta Mazzolino 2020

MAIN COURSE

TAGLIOLINI AL TARTUFO NERO

Tagliolini, parmigiano sauce, egg yolk and Italian black truffle
幼蛋麵 配巴馬臣芝士醬、蛋黃及鮮黑松露

or

GUANCIA DI MANZO E POLENTA

Braised beef cheek, soft polenta and chicory 燉牛頰肉 配粟米蓉及菊苣

or

RISOTTO ACQUERELLO AI FRUTTI DI MARE

“Acquerello” risotto with red prawn, octopus, mussels, scallops, lobster bisque, samphire & lemon
海鮮意大利燴飯 配紅蝦、八爪魚、青口、帶子及法式龍蝦湯

Nebbiolo, Principiano Langhe 2019

DESSERT

CREMA BRUCIATA AL TARTUFO NERO

Black truffle creme brulee, granola, black sesame ice cream and Italian black truffle
黑松露法式焦糖布甸 配穀物片、黑芝麻雪糕及意大利冬季松露

or

TIRAMISU

Savoardi biscuits, mascarpone cream and arabica espresso 提拉米蘇

or

CHEESECAKE AL LIMONE

Ricotta cheesecake, strawberries and lemon curd 輕乳酪蛋糕 配士多啤梨及檸檬餅底

Moscato D'Asti, Ca' D'Gal 2020

Tasting Menu \$688 | Wine Pairing \$268

Price in Hong Kong dollar, plus 10% service charge

T&CS: Dine-in dinner only. Subject to availability. Please present valid Cathay membership upon settling the bill. Cannot be used in conjunction of other offer, promotions and vouchers, including S&S Elite Club Gems.
條款及細則：僅限堂食晚餐。視乎供應情況而定。結帳時請出示有效的國泰會員。不可與其他優惠、促銷和優惠券一起使用，包括 S&S Elite Club Gems。



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