**24th & 25th December 2018 Dinner**

**STARTERS**

**請選擇以下其一**

**意式焗黑松露芝士梳乎厘**  
Baked soufflé with fontina cheese and black truffles

**煙燻吞拿魚**

**配紅菜根火箭菜蕃茄沙律拌阿瑪爾菲檸檬汁**  
Smoked tuna loin with rocket, Datterini tomatoes, capers, olives,

golden beetroot and Amalfi lemon dressing

**水牛芝士**

**配巴馬火腿露筍合桃沙律拌陳年黑醋**  
Burrata with green asparagus, rocket, Parma ham, roasted Datterini tomatoes,

walnut and aged balsamic vinegar

**PRIMI**

**請選擇以下其一**

**自家製慢煮鴨肉雲吞配牛肝菌及黃菌汁**  
Handmade pasta filled with slow cooked duck

and served with porcini and girolles mushroom sauce

**雅芝竹巴馬芝士蕃茄燴飯**  
Saffron Carnaroli rice with artichoke, parmesan and roasted Datterini tomatoes

**自家製長條麵配紅蝦及乾吞拿魚籽**  
Handmade tagliatelle pasta with red prawns,

Datterini tomatoes, chilli, parsley, garlic and Sardinian bottarga

**MAIN COURSES**

**請選擇以下其一**

**燴海鮮拌藏紅花薯青豆**

Fish stew of lobster, prawns, sea bass, scallops, mussels, clams,

saffron, potatoes, green peas, chilli, garlic and parsley

**香燒澳洲羊鞍配南瓜雅芝竹及砵酒汁**  
Australian rack of Lamb with delicate squash puree,

Italian artichoke in Romana style and Porto sauce

**鷹嘴豆果仁蘭度豆餅配薯茸菠菜紅蘿蔔及洋蔥汁**  
Chickpeas, mix nuts and lentils cake with garlic mashed potatoes,

spinach, baby carrots and red onions jus

**DESSERT**

**共享精選甜品**  
Selection of desserts to share