

ZUCCA

Hokkaido Kabocha Squash, 40-Month Prosciutto Di Parma

GINKGO NUT

Aichi Ginkgo Nut, Squid, Squid Ink

* MELANZANA *

Autumn Eggplant Sformato, Duck Foie Gras France

VITELLO TONNATO

Dutch Veal, White Kelp, Mushroom and Fermented Heirloom Carrot Japan

* TARTARE DI MARE *

Seasonal Fresh Nippon & Sicily Seafood Tartare, Homemade Ponzu Vinaigrette,
Autumn Vegetables, Caviar

* CONSOMMÉ AKI *

Shark Fin, Ezo Abalone, Japanese Lily Bulb and Mushrooms, Italy Porcini Consommé

GRANCHIO

Alaska King Crab, Green Chili Pepper, Semi-dried Tomatoes, Bottarga

* GUANCIA DI MANZO *

Homemade Ravioli, Wagyu Beef Cheek, Taleggio,
Brown Butter Porcini Mushroom Sauce

PESCA DEL GIORNO

Catch Of The Day, Sauce Vin Blanc With Homemade Yuzu Kosho

OR

PICCIONCINO

Charcoal-Grilled Shiqi Pigeon, Savoy Cabbage, Truffle Mashed Potato,
Homemade Agrodolce Sauce

OR

MANZO WAGYU

Grilled Japanese A4 Shiga Omi Wagyu Sirloin, Seasonal Vegetables

(ADD-ON \$168)

GRAPES

Kyoho Grape Granita, Fermented Cream

CASTAGNO

Kasama Japanese Chestnut Mont Blanc, Gelato al Caramello

CITRINO

YOSHINAGA JINBO

南瓜

北海道秋の南瓜、40個月意大利帕爾馬火腿

銀杏果

日本愛知県銀杏果、日本鮮魷魚、魷魚墨汁

＊ 茄子 ＊

賀茂茄子意式烘餅、法國鴨肝

鮪魚小牛肉

荷蘭小牛肉、日本白昆布、蘑菇及發酵日本胡蘿蔔

＊ 海鮮韃靼 ＊

時令新鮮日本海鮮韃靼、自家製日本柚子醋汁、日本秋の野菜、法國魚子醬

＊ 日意の秋 ＊

魚翅、北海道鮑魚、日本鮮百合及蘑菇、意大利牛肝菌清湯

帝王蟹

阿拉斯加帝王蟹、日本青辣椒、意大利半乾番茄、日本烏魚子

＊ 和牛面頰 ＊

自家製意大利餛飩、和牛面頰、塔電吉歐芝士、焦化黃油牛肝菌醬

海之鮮

是日精選鮮魚、法國白葡萄酒醬、自家製日本柚子胡椒

或

乳鴿

炭烤乳鴿、皺葉甘藍、松露馬鈴薯泥、自家製甜酸醬

或

極上和牛

炭烤A4滋賀近江牛和牛西冷、日本秋の野菜

(追加 HK\$168)

葡萄

日本巨峰葡萄意式冰沙、發酵奶油

栗

茨城県笠間栗、白朗峰栗子蛋糕、焦糖意式雪糕

CITRINO
YOSHINAGA JINBO

CITRINO

YOSHINAGA JINBO

CITRINO GITA (5-COURSE)

HKD \$1,180 Per Person +10% SC

CITRINO SPARKS (9-COURSE) (＊)

HKD \$1,680 Per Person +10% SC