

MAIS

Corn Crackers, Corn Beignet With Foie Gras, 'Corn-Sommè'

* CAPRESE *

Fermented Fruit Tomato, Fior Di Latte Foam

* FIOR DI ZUCCA *

Zucchini Sformato, Zucchini Mille-Feuille, Caviar

ZUPPA ESTIVE

' Early Summer Vegetable Soup ' Seasonal 8 Varieties

AWABI

Ragu Of Vegetable And Hokkaido Abalone, Homemade Orecchiette

* CAPESANTA *

Homemade Ravioli, Smoked Hokkaido Scallop, Taleggio Cheese, Pancetta, Asari Kombu Dashi, Watercress Oil

PICCIONE

Pepper Encrusted Pigeon, Beetroot Ravioli, Pomme Souffle, Hawthorn Sauce

OR

PESCATO DEL GIORNO

Fresh Fish From Kumamoto With Early Summer Vegetables, Green Curry Sauce

OR

MANZO NIPPON WAGYU

Grilled Japanese A4 Wagyu Strip Loin, Hokkaido Baron Potato Confit, Green Asparagus
(ADD-ON \$168)

ANANAS E MANGO

Miyazaki 'Taiyo No Tamago', Okinawa Pineapple, Panna Cotta Espuma, Roasted Almond Milk Gelato

CITRINO
YOSHINAGA JINBO

CITRINO GITA HKD \$1,180 Per Person +10% SC (5-Course)
(*) CITRINO SPARKS HKD \$1,660 Per Person +10% SC (8-Course)

MAIS 粟米之章

粟米脆餅・粟米鵝肝冬甩・粟米清湯

* CAPRESE * 卡布里沙律

發酵日本水果番茄・絲綢芝士泡沫

* FIOR DI ZUCCA * 西葫蘆花

義式西葫蘆餡餅・西葫蘆千層・魚子醬

ZUPPA ESTIVE 初夏八味旬菜湯

「初夏芬芳」時令日本八款蔬菜濃湯

AWABI 北海道鮑魚

義式嫩旬菜醬・自家製貓耳朵意粉

* CAPESANTA * 煙燻北海道帶子

自家製意大利雲吞・塔雷吉歐芝士・煙燻豬腩肉
日本蜆昆布高湯・水田芹香油

PICCIONE 義式黑椒乳鴿

香煎乳鴿・紅菜頭餃子・梳乎厘薯片・山楂原汁

或

PESCATO DEL GIORNO 旬 海之鮮

熊本直送鮮魚・初夏時令蔬菜・青咖喱汁

或

MANZO NIPPON WAGYU 烤日本近江和牛

日本 A4 近江和牛西冷・北海道男爵薯仔・青蘆筍
(追加 HK\$168)

ANANAS E MANGO 宮崎芒果 沖繩菠蘿

宮崎「太陽之蛋」芒果・沖繩菠蘿・牛奶奶凍泡沫・烤杏仁奶雪糕

CITRINO
YOSHINAGA JINBO

CITRINO GITA HKD \$1,180 Per Person +10% SC (5-Course)
(*) CITRINO SPARKS HKD \$1,660 Per Person +10% SC (8-Course)