

FINOS

Finland • Iceland • Norway • Denmark • Sweden


BORGOMOLINO
Vigne & Vini



FROM VENETO TO THE TABLE :

A Sparkling Night

WITH BORGOMOLINO

餐桌上的威尼托：氣泡綻放之夜

28 JULY 2026

6:30pm

EARLY BIRD by 21 July

HK\$628 per person 每位

Original Price 原價 HK\$788 per person 每位

ENQUIRIES OR RESERVATIONS 查詢或訂座

☎ (852) 2522 9318 📞 (852) 9376 0331

1/F The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong
香港九龍尖沙咀金巴利道39號帝樂文娜公館1樓

*Subject to a 10% service charge 另收取加一服務費



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瀏覽餐單

FROM VENETO TO THE TABLE :
A SPARKLING NIGHT WITH BORGO MOLINO
餐桌上的威尼托：氣泡綻放之夜

LOBSTER & SHRIMP "SKAGEN"
瑞典式龍蝦與蝦多士

Poached Lobster & Shrimp Salad with Light Crème Fraîche, Dill & Lemon served with Rye & Fig Crisps
水煮龍蝦與蝦沙律伴法式鮮忌廉及刁草檸檬配黑麥無花果脆片
Motivo Asolo Prosecco Superiore DOCG Brut Millesimato

HAMACHI CRUDO
生油甘魚片

Citrus Soy Sauce, Shaved Fennel, Green Apple & Avocado
柚子醬油配茴香薄片、青蘋果及牛油果
Prosecco DOC Treviso Extra Dry

CHILLED CHERRY TOMATO & BELL PEPPER SOUP
櫻桃番茄甜椒凍湯

Marinated Cucumbers & White Tomato Mousse
醃青瓜、白番茄慕斯
Motivo Rosé Extra Dry

PREMIUM BEEF TENDERLOIN WITH PORCINI BUTTER
香烤牛肝菌黃油牛柳

Jerusalem Artichoke Purée, Roasted Baby Beetroot & Red Wine Shallot Jus
耶路撒冷洋薊、烤迷你甜菜根及紅蔥頭紅酒汁
Serna Rosso Barrique IGT 2017

STRAWBERRY BRITA CAKE
士多啤梨布里塔蛋糕

Almond Meringue, Vanilla Cream & Summer Strawberries
杏仁蛋白脆餅、雲呢拿忌廉及夏日士多啤梨
Moscato Frizzante Dolce

COFFEE OR TEA
咖啡或茗茶