

# GIARDINO

II RISTORANTE ITALIANO



## VALENTINE'S DAY SET DINNER

### 情人節晚市套餐

#### AMUSE BOUCHE 餐前小食

##### Foie Gras Torchon Lollipop 🍷

Calvados apple purée, balsamic berries, pan brioche

棒棒鵝肝

白蘭地蘋果蓉、黑醋雜莓、牛油麵包

*Franciacorta, Bellavista, Brut, Grande Cuvée Alma, Lombardy, Italy, NV*

#### APPETISER 頭盤

##### 75°C Sous Vide Sustainable Canadian Lobster 🍷🌱

Almond purée, white asparagus, nasturtium leaf

75度慢煮可持續發展加拿大龍蝦

杏仁蓉、白蘆筍、金蓮花葉

#### PASTA 意大利粉

##### Smoked Crispy Lasagna 🍷🌱

Housemade lasagna, braised beef ragout, Castelmagno cheese

煙燻香焗千層麵

自家製千層麵、牛肉醬、卡斯特馬諾芝士

*Barbaresco, Francesco Versio, Piedmont, Italy, 2017*

#### SORBET 雪葩

##### Rhubarb Sorbet 🌱

Rose water, Champagne

芋莖雪葩

玫瑰水、香檳

#### MAIN COURSE 主菜

##### Charcoal Grilled Veal Tenderloin 🍷🌱

Red wine poached pear, scented orange sauce, potato pave

炭烤牛仔柳

紅酒燉梨、香橙汁、法式千層薯仔

*Amarone della Valpolicella Classico, Allegrini, Veneto, Italy, 2015*

#### DESSERT 甜品

##### 70% Guanaja Chocolate Crèmeux Cake 🍷🌱🌱🌱

Passion fruit custard, almond orange cake, raspberry sorbet

70%黑朱古力慕絲蛋糕

熱情果吉士、香橙杏仁蛋糕、紅莓雪葩

**HK\$1,688 for two**

**兩位港幣\$1,688元**

Additional HK\$388 per person for 3 glasses of above wine

另加每位港幣388元可搭配以上餐酒3杯

Signature Dish 主廚推介 🍷 Vegan 純素 🌱

Vegetarian 素食 🌱

Contain Gluten 含麩質 🍷

Contain Nuts 含堅果 🌱

Contain Dairy Products 含奶類食品 🌱

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康着想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Prices are in Hong Kong dollars and subject to a 10% service charge.

以上價錢以港幣計算，並另收加一服務費。