



Cielos



TRUFFLE DINNER 4 COURSE

松露創意料理

STARTER 頭盤

Frittata Al Tartufo

意式手工松露蛋餅

or 或

Tonno Scottato Al Tartufo, Yuzu Soy Vinegar

輕煎吞拿魚刺身配松露及柚子醬油醋

SOUP 湯品

Cream of Mushroom Soup, White Truffle Oil, Black Truffle Zest

蘑菇忌廉湯配白松露油

MAIN 主菜

Seared Scallops, Tagliolini Al Tartufo

松露醬意式幼蛋麵配鮮帶子

or 或

Roasted Octopus, Truffle Chickpeas Puree, Truffle Mayo

香烤八爪魚酥配松露鷹嘴豆蓉伴松露蛋黃醬

or 或

Grilled US Angus Ribeye Steak, Truffle Potato, Truffle Gravy

招牌松露濃汁香烤美國安格斯肉眼扒伴薯

DESSERT 甜品

Panna Cotta, Mixed Berries, Honey Truffle Sauce

招牌松露焦糖意式奶凍配鮮果醬

or 或

Chocolate Lava Cake, Vanilla Gelato

特濃朱古力心太軟配手工雲呢拿雪糕

\$ 780 FOR TWO 2人