

BIANCO & ROSSO

NEW YEAR'S EVE MENU

跨年璀璨盛宴

AMUSE BOUCHE 餐前小點

GOAT CHEESE LOLLIPOP 田園芝韻棒棒糖 *✓* Apricot, tarragon 山羊芝士、杏脯、龍蒿葉

PARMA HAM WITH FIG 秋色巴拿火腿無花果 Caramelised onion 焦糖洋蔥

FOIE GRAS & CONFIT DUCK TERRINE 金葉鵝肝油封鴨肉凍 Toasted bread 香脆麵包片

BREAD 麵包

SOURDOUGH 酸種麵包 French butter 法國牛油

STARTER 前菜

Choose one 選擇一項

BEEF TARTARE 寶石生牛肉他他 Puff pastry, herring caviar 酥皮、希靈魚子醬

TOMATO CONSOMMÉ 晶瑩番茄清湯 *✓* Cherry tomato, burrata cheese 聖女番茄、布拉塔芝士

PASTA 意式主食

Choose one 選擇一項

SCALLOP RISOTTO 帶子燉飯 Lobster bisque 龍蝦濃汁

PESTO TAGLIATELLE 翡翠青醬扁意粉 *✓* Cherry tomato 聖女番茄

MAIN COURSE 主菜

Choose one 選擇一項

SLOW-COOKED BEEF CHEEK 慢煮牛臉頰 Sautéed mushroom, veal jus 炒蘑菇、小牛肉汁

GRILLED BLACK COD 香烤黑鱈魚 Spinach, fish velouté 菠菜、魚肉白醬

WHOLE THREE YELLOW CHICKEN 1.6KG 招牌原隻三黃雞 Vermouth chicken sauce 香艾酒雞汁

For 2 people (兩位用) — 45 minutes preparation time (需時45分鐘) (+498)

DESSERT 甜品

SIGNATURE CHEESECAKE 招牌香濃芝士蛋糕 Strawberry sauce 草莓醬

每位 888 per person

2-hour free flow with white wine, red wine and prosecco (+288)

升級兩小時無限暢飲紅酒、白酒及氣泡酒 (+288)

To be enjoyed by the whole table 需全桌共享

10% service charge 另設加一服務費