

## *The Chef's recommends* / 廚師推介

*Parciofo alla giudea e capasanta con salsa al tartufo nero*

Crispy deep-fried Italian artichoke with seared scallop and black truffle

脆炸意大利朝鮮薊配煎帶子伴黑松露

\$300

*Tagliatelle al burro e tartufo nero*

Tagliatelle pasta in butter sauce with black truffle

特色意粉配牛油汁伴黑松露

\$300

*Pizza al tartufo nero*

Pizza with Mascarpone and Mozzarella cheese topped with black truffle

黑松露芝士薄餅

\$ 300

*Manzo di Kagoshima con purè di patate*

Kagoshima beef with potato puree with black truffle

鹿兒島和牛配薯蓉伴黑松露

\$1000 (300 g)

## *Dessert* / 甜品

*Souffle alle nocciole e tartufo nero*

Hazelnut souffle with black truffle

香梨雪葩配藍紋芝士伴黑松露

\$100

**All dishes can be topped with black truffle (Mop 40/gram)**

**所有菜餚均可搭配白松露(澳門幣 40/克)**