CURED HAMS

Tapas

Parma Ham Bruschetta <i>Goat Cheese, Avocado, Mediterranean Herbs Olive Oil, Whole Wheat Toast</i> 意式巴馬火腿配全麥麵包多士、山羊奶芝士、牛油果、地中海香草橄欖油	\$98
Peach and Bayonne Ham Salad <i>Mozzarella, Pinenuts, Baby Spinach and served with an Olive Oil Dressing</i> 香桃法國巴約納火腿沙律配水牛芝士波、菠菜苗伴橄欖油	\$108
Spanish Frittata with Iberico Ham <i>Served with Smoked Paprika</i> 西班牙配伊比利亞黑毛豬火腿蛋批伴煙燻紅椒粉	\$108
Hokkaido Scallops and Serrano Ham Seared Scallops in Shell, Served with Air Dried Serrano Ham Chips, Oyster Leaves and Saffron Olive Oil 香煎北海道帶子配風乾西班牙塞拉諾白毛豬火腿脆片伴生蠔葉、藏紅花橄欖油	\$138
Spanish Ham Board Freshly Cut Iberico 36 MO and Serrano15 MO Hams, served with Manchego Cheese, Green Olives, Pickled Onions, Gherkins and Whole Wheat Bread Toasts 西班牙風乾火腿拼盤 - 即切 36 個月西班牙伊比利亞黑毛豬火腿 及 即切 15 個月西班牙塞拉諾白毛豬火腿 配西班牙曼徹格芝士、青橄欖、醃洋蔥、醃青瓜、全麥麵包多士	\$168
Main Course	
Baked Cannelloni with Parma Ham Parma Ham and Ricotta Cheese Filling, topped with Parmigiano 意式巴馬火腿通粉卷 (羊奶芝士餡) 伴巴馬臣芝士	\$148
Iberico Ham, Cherry Tomatoes, Smoked Mozzarella Pizza <i>Topped with Arugula</i> 西班牙伊比利亞黑毛豬火腿薄餅配煙燻水牛芝士、車厘茄、芝麻菜	\$158
Leeks and Bayonne Ham Risotto <i>Served with Parmesan Shavings</i> 法國巴約納火腿、香蔥意大利燴飯伴巴馬臣芝士片	\$178
Veal Loin Saltimbocca Veal Loin wrapped with Prosciutto, served with Eggplant Parmigiano and a Red Wine Reduction 帕爾馬火腿牛仔肉卷配芝士焗茄子伴紅酒醬汁	\$238
Monk Fish Medallion and Prosciutto Served with Broad Beans, Braised Fennel and Lemon Sabayon 鮟鱇魚柳、意式風乾火腿卷配牛油炒蠶豆、燴茴香、檸檬沙巴翁	\$248

\$78 / Glass \$360 / Bottle

Merì, Argiolas, Vermentino di Sardegna, 2016 Italy White

Soft straw colour with floral and citrus notes. The palate is lively and fresh in mouth with flavors of Citrus balanced with some nut hints. The finish is delicate, mineral and balanced

Perdera, Argiolas, Monica di Sardegna, 2013 Italy Red

Intense ruby red colour with an elegant bouquet cherries and raspberries. Light and round in mouth with low tannins with flavors of cherries and stewed red fruits.