



MANHATTAN
ITALIAN RESTAURANT

3rd Anniversary GOLDEN CHOCOLATE GOURMET MENU

AMUSE BOUCHE

精選小點

ANTIPASTI

Choice of one

☆ **CAPESANTE CON INCHIOSTRO**

“Gold & Black Treasure”

Scallop with Squid Ink

牛油煎黃金帶子配墨魚汁

☆ **CARPACCIO DI MANZO**

Beef Carpaccio with Cacao,

Hot Peppers & Truffle Oil

可可生牛肉薄切片 (微辣)

BODEGAS BORSAO, TINTO SELECCION 2021, CAMPO DE BORJA, SPAIN | \$118/per glass
(85% Garnacha, 10% Tempranillo, 5% Syrah)

PRIMI

☆ **TAGLIATELLE FATTE A MANO**

Homemade Chocolate Tagliatelle Pasta with

Hazelnut & Cheese Sauce

自家製巧克力寬條面配榛子芝士汁

LOSADA 2020, BIERZO, SPAIN | \$158/per glass
(100% Mencía)

SECONDI

Choice of one

☆ **MANZO DI WAGYU**

Mayura Striploin Chocolate Fed Wagyu M9+ with Beetroot & Grape Jelly +388

烤澳洲巧克力飼純種和牛 M9+ (160克) 伴迷你甜菜根及葡萄果膠

or

MELUZZO ALLA GRIGLIA CON CIOCCOLATO

Pan-fried Patagonian Toothfish with Sweet Corn Puree. White

Chocolate, Lemon & Dill Espuma

香煎南極牙魚配炭燒玉米蓉及白巧克力香檸小茴香泡沫

or

CONTROFILETTO DI MANZO AUSTRALIANO

Grilled Australian Beef Striploin Steak with

Seasonal Mushrooms & Chocolate Sauce (160grams)

烤澳洲上等腰肉牛扒配時令野菌及巧克力濃香燒汁

CASA GRAN DEL SIURANA, GRAN CRUOR 2014, CAMPO DE BORJA, SPAIN | \$368/per glass
(100% Syrah)

BODEGAS BORSAO, BEROLA 2018, PRIORAT, SPAIN | \$158/per glass
(80% Garnacha, 20% Syrah)

DOLCI

☆ **LAVA AL CIOCCOLATO**

Homemade Molten Chocolate Lava Cake

(70% Belgium Dark Chocolate)

自家製熔岩流金巧克力心太軟

5 COURSES MENU

\$788/per person

\$388/Bodegas Borsao Wine Pairing

\$588/Casa Gran Del Siurana Wine Pairing

☆ Exclusive for this menu only

Please inform our team for dietary restrictions or allergies.

All prices are in HKD and subject to 10% service charge