T O S C A

di Angelo

ANTIPASTI

Appetizers | 前菜 *HK$228*

Burrata Fresca | Trio di Pomodori Isolani | Acciughe e Basilico
Burrata Cheese with Trio of Italian Tomatoes with Anchovies and Basil
牛奶芝士・蕃茄・鯷魚・羅勒

Piovra del Mediterraneo | Purea di Cicerchia | Spinacini
Mediterranean Octopus with Cicerchia Beans Purée and Baby Spinach
地中海八爪魚・扁豆・菠菜苗

Ricciola Selvatica di Hokkaido | Uva e Citronella | Caviale Kaluga
Wild Hokkaido Hamachi with Red Grapes, Lemongrass and Caviar Kaluga
北海道油甘魚・紅提・香茅・魚子醬 *(Supplement HK$88)*

Carpaccio di Fassona | Carciofi Romani | Rucola e Mostarda
Fassona Beef Carpaccio, Light Mustard, Artichokes and Arugula
法薩納生牛肉・芥末・朝鮮薊・火箭菜 *(Supplement HK$88)*

PRIMI PIATTI

First Course | 第一道菜 *HK$288*

Fregola Sarda | Cime di Rapa | Ricotta e Pachino Confit
Organic Sardinian Fregola with Broccoli Rabe, Ricotta and Confit Cherry Tomatoes
薩丁島珍珠粉・蕪菁花菜・羊奶芝士・蕃茄

Linguine "Mancini" | Tonno Pinna Blu |Olive Taggiasche
Linguine "Mancini", Mediterranean Tuna in Aglio e Olio and Taggiasca Olives
扁意大利粉・地中海金槍魚・橄欖 *(Supplement HK$128)*

Mezzi Paccheri "Mancini" | Gamberi Rossi | Pesto di Basilico
Mezzi Paccheri "Mancini" with Sicilian Red Shrimps and Basil Pesto Sauce
短寬管麵・紅蝦・羅勒香草汁 *(Supplement HK$188)*

Risotto "Acquerello" | Ragoût d'Agnello | Mini Bietole
Risotto "Acquerello" with Lamb Shoulder Ragoût and Baby Chard
意大利飯・羊肩肉・小白菜

3 Courses – HK$688
(Starter, First or Main Course and Dessert)

4 Courses – HK$828
(Starter, First-Course, Main Course and Dessert)

All prices are in HK$ and subject to 10% service charge, Please contact our team for any dietary requirements
Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability

The Ritz-Carlton, Hong Kong
International Commerce Centre, 1 Austin Road West, West Kowloon
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SECONDI PIATTI

Main Courses | 主菜 *HK$438*

Filetto di Rombo | Purea di Fagiolini | Cipolloti | Datterino
Turbot Fillet with Green Beans Purée, Spring Onions and Datterino Tomatoes
香煎多寶魚・青豆・青蔥・蕃茄 *(Supplement HK$480 for 2 Person)*

Triglia di Scoglio | Piselli Spezzati | Scalogno e Pachino Confit
Mediterranean Red Mullet with Green Peas, Shallots and Confit Cherry Tomatoes
地中海秋姑魚・青豆・乾蔥

Cernia Rossa | Zuppetta di Matalotta | Olive e Capperi di Salina
Red Star Grouper in Matalotta Soup with Olives, Tomatoes and Capers from Salina
紅石斑魚・馬塔羅塔魚湯・橄欖・水瓜柳・蕃茄 *(Supplement HK$128)*

Pluma di Maiale Iberico | Indivia Brasata | Pinoli | Uvetta e Carote
Iberian Pork Pluma with Carrots and Endive, Balsamic Vinegar
伊比利亞豬肉・胡蘿蔔・菊苣・香醋

Lombatello di Manzo | Funghi e Sedano Rapa | Salsa al Pepe Verde
"Westholme" Australian Hanger Beef with Mushrooms, Celery Root and Green Pepper Sauce
牛側腹肉・芹菜・青椒汁 *(Supplement HK$130)*

DOLCI

Desserts | 甜品 *HK$198*

Babà al Rum | Frutti di Bosco | Chantilly alla Vaniglia
Rum Babà with Fresh Mixed Berries and Vanilla Chantilly
冧酒蛋糕・雲尼拿忌廉・雜莓 *(Supplement HK$88)*

Pera al Vino Cotto | Uva di Moscato | Sorbetto Fichi D'India
Mulled William Pear with Muscat Grapes and Prickly Pear Sorbet
香料酒浸梨・提子・仙人掌果雪葩

Macaron al Limone | Crema alla Vaniglia | Gelato alla Ricotta
Macaron with Lemon Confit, Vanilla and Ricotta Ice-Cream
檸檬馬卡龍・雲尼拿忌廉・芝士雪糕 *(Supplement HK$88)*

Tiramisù Tradizionale | Granita al Caffé | Cioccolato Amedei
Traditional Tiramisù with Coffee Granita and Amedei Chocolate
意大利芝士蛋糕・咖啡沙冰・艾美朱古力

I Formaggi di Tosca
Tosca's Cheese Selection
Tosca芝士拼盤 *(Supplement HK$120)*

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