



# "RUSTICO" Home Dry aged Tasting Menu

## SPANISH TAPAS

精選脆炸西班牙忌廉球

Spanish Creamy Croquettes of the House

西班牙白毛豬火腿配特選蜜瓜

Spanish Serrano Ham with Ripen Melon

生牛肉薄片伴芝麻菜配帕馬森芝士, 油浸車厘茄及松子仁

Beef Carpaccio with Arugula, Shavings of Parmesan Cheese,

Confit Tomato and Pine nuts

## MIDDLE COURSE

初榨橄欖油浸香蒜地中海紅蝦配香脆多士

Red Prawns in Garlic, Chili, Parsley and Extra Virgin Olive Oil with Toast

## SOUP

傳統大蒜湯配西班牙辣肉腸及豬腩肉

Traditional Garlic Soup with Spicy Chorizo and Pork Belly

## MAIN COURSE

以下任選一款 / CHOOSE ONE AS BELOW

炭燒21天乾熟成美國西冷牛扒

Charcoal Grilled 21 Days Home Dry Aged US Prime Beef Striploin

Or

炭燒14天乾熟成西班牙杜洛克豬扒

Charcoal Grilled 14 Days Home Dry Aged Spanish Duroc Pork Chop

Or

炭燒14天乾熟成法國皇家乳鴿

Charcoal Grilled 14 Days Home Dry Aged French Royal Pigeon

Or

21天乾熟成鵝西班牙燴飯

Paella with 21 Days Home Dry Aged Goose and Orange

## DESSERT

Rustico 自家製朱古力三重奏

Rustico Chocolate Trio

**HK\$1188 for 2 persons**

另收10%服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE