

T O S C A

di Angelo

Dinner Tasting Menu

Minuetto Menu

Provence White Asparagus with Hokkaido Sea Urchin and Cherry Tomato Confit

White Asparagus Risotto with Sardinia Mullet Bottarga and Sicilian Sun-dried Bell Pepper

Seared Red Star Grouper with Duo of Green Asparagus, Shallot and Fresh Dill

Roasted Aveyron Lamb with White Asparagus Flan, Mixed Herbs and Black Pepper Sauce

White Asparagus and Rhubarb Confit with Almond Pannacotta and Green Apple Sorbet

HK\$1,388 per person

*Accordi Wine Pairing HKD\$1,080
(Supplement)*

Ricordi Menu

Seared Blue Lobster with Curry and Anis, Fennel Puree and Fresh Dill

Organic Sardinia Fregola with Langoustine and Basil Bisque

Pan Seared Hokkaido Scallop with Iberian Smoked Jowl and White Asparagus Soup

Teppanyaki Kiwami Wagyu Beef Sirloin with Baby Peas and Leek Ragout, Morels and Green Pepper

Chocolate Cake with Banana Mousse and Caramel Ice-cream

HK\$1,888 per person

*Accordi Wine Pairing HKD\$1,580
(Supplement)*

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
+852 2263 2270*

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Appetizers

Five Spices Baked Ricotta with Baby Vegetables and Aged Balsamic Vinegar
\$258

Fassona Beef Tartare with Quail Egg, Caviar and Mustard Sauce
\$358

Five Spices Tuna with Puntarelle and Sundried Tomatoes, Hokkaido Sea Urchin
\$368

Seared Blue Lobster with Curry and Anis, Fennel Puree and Fresh Dill
\$398

First Courses

Homemade Lasagna with Green Asparagus, Red Bell Pepper and Comte Cheese Veloute
\$328

Linguine Mancini with Hokkaido Sea Urchin, Italian Broccoli Rabe and Tomatoes Confit
\$368

Organic Sardinia Fregola with Langoustine and Basil Bisque
\$428

Trapanesi Busiate with “Sicily & Spain” Red Prawns and Swiss Chard
\$438

Risotto “Acquerello” with Saffron and Veal Ossobuco Ragoût
\$378

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Main Courses

Seared Mediterranean Sea Bass with Fava Beans Ragout and Sweet Potato Gnocchi
\$398

Pan Seared Turbot Fillet with Green Beans Purée, Spring Onions and Cherry Tomatoes Confit
(For 2 Person)
\$688

Roasted Aveyron Lamb with White Asparagus Flan, Mixed Herbs and Black Pepper Sauce
\$388

Tteppanyaki Kiwami Wagyu Beef Sirloin with Baby Peas and Leek Ragout, Morels and Green Pepper
(For 2 Person)
\$888

Desserts

Traditional Tiramisù with Coffee Granita
\$180

Chocolate Cake with Banana Mousse and Caramel Ice-cream
\$180

White Asparagus and Rhubarb Confit with Almond Pannacotta and Green Apple Sorbet
\$180

Rum Babà with Vanilla Chantilly and Fresh Mixed Berries
\$180

Mixed Fruit Salad with Yuzu Sorbet and Blood Orange Coulis
\$160

Tosca's Cheese Selection
\$288

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