



PACIFIC CLUB



*Chef Manzoni's
Gourmet Dinner*

Hong Kong
Friday, 12th March 2010

WINE

Livan, Collio Pinot Grigio 2008

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Livan, Collio Refosco dal Penduncolo 2007

M E N U

Mustard Cream, Bell Pepper Sorbet and Scrambled Eggs Froth
with Dried Parma Ham

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Beef Carpaccio with Potatoes and Truffles

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Asparagus Cream Soup 64°C / 6°C
with Fried Moscardini

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Italian Trio

Black Noodles with Scallops and Diced Tomato
Polenta with King Prawn

Crispy Ox-Tail Cannelloni with Spinach and Ricotta Cheese

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Manzoni's Ocean Specialities

Baked Dover Sole Fillet

Turbot Saltinbocca with Italian Vegetable Combination

Steamed Monk Fish Fillet with Pasta and Vegetables

or

Manzoni's Lamb

Slow-cooked Roast Lamb on Green Pea Puree

Lamb Entrecote "Rossini"

Lamb Chop in Potato Crust with Carrot Puree

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Sweet Surprises

Iced Orange Sabayon with Sorbet

Lemon Tarte with Sorbet

Strawberry Tiramisù with Sorbet

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Coffee or Tea

Manzoni's Petits Fours