

Gaja Wine Dinner

20th November

carna
by
DARIO
CECCHINI



ANTIPASTO

Burrata E Pomodoro Cimelio

Trio of Tomatoes, Apulian Burrata Cheese,
Aromatic Bread Crumble, Refreshing Basil Sorbet
Gaja, Rossj-Bass, Langhe, Piedmont, 2022

Insalata Di Tenerumi ⑤

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde
Gaja, Pieve Santa Restituta, Brunello di Montalcino, Tuscany, 2017



PRIMO

Risotto Alla Carbonara & Salsa di Spinaci

Carnaroli Risotto, Pecorino Cheese, Eggs Yolk, Spinach Coulis, Crispy Pancetta
Gaja Ca'Marcanda, Camarcanda, Bolgheri, Tuscany, Italy, 2018
Gaja Ca'Marcanda, Camarcanda, Bolgheri, Tuscany, Italy, 2020

SECONDO

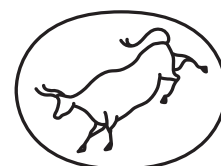
Fascia di Reale ⑦

Beef Chuck Flap USA Wagyu, Carrot Purée, Eggplant Caviar, Red Wine Sauce
Gaja, Pieve Santa Restituta, Rennina, Brunello di Montalcino, Tuscany, 2018
Gaja, Pieve Santa Restituta, Sugarille, Brunello di Montalcino, Tuscany, 2018

DOLCE

Sensazione Di Cioccolato

Trio of Valrhona Chocolate, Moist Chocolate Brownie, Chocolate Jelly,
Chocolate Gelato, Dark Chocolate Sauce

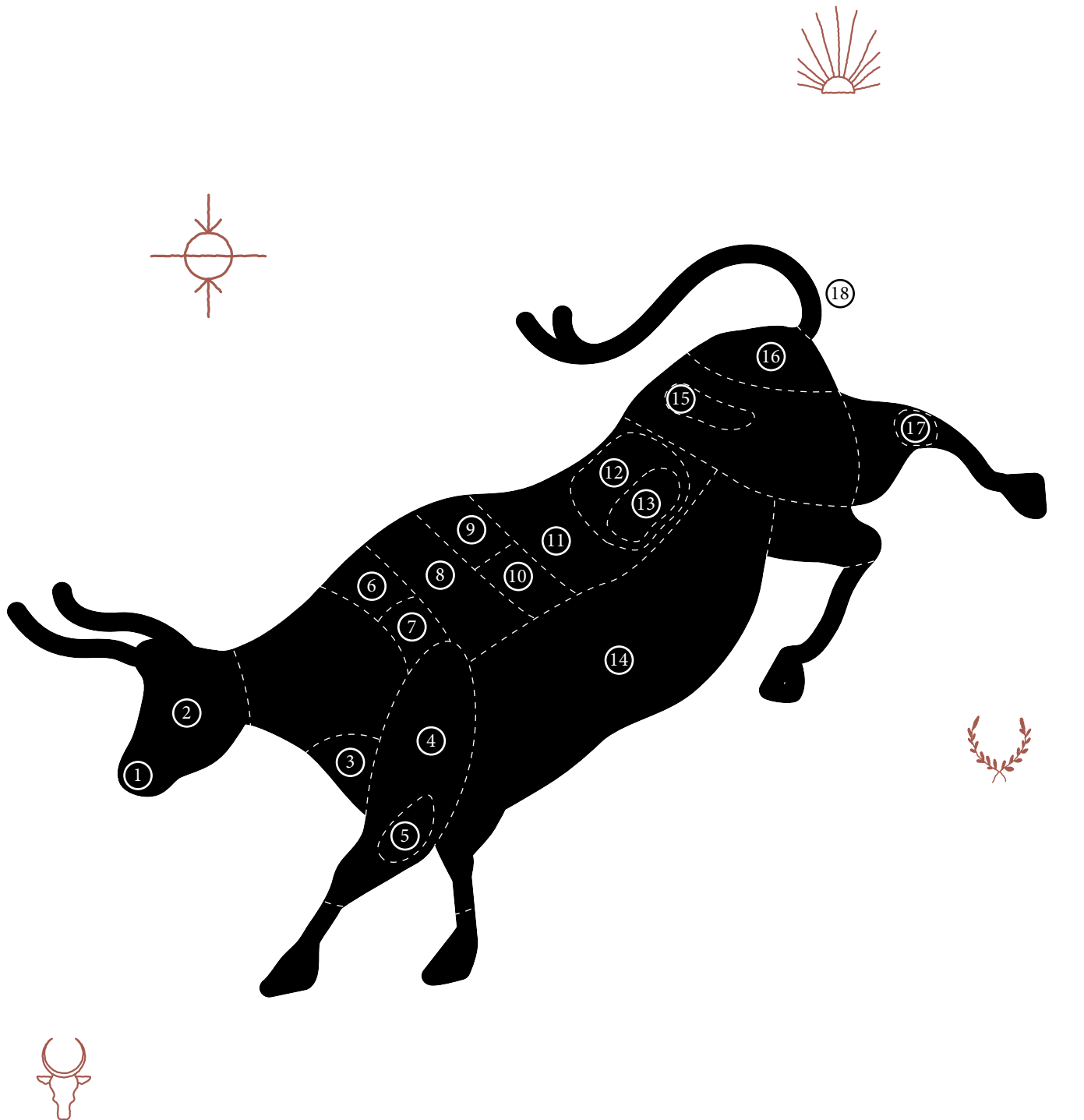


HK\$1,488 Per Person

All prices are subjected to 10% service charge

TO BEEF, OR NOT TO BEEF

With the belief that all cuts of meat can be utilized when cooked properly, Carna's Nose-to-Tail concept eliminates waste and promotes sustainability.



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- ① *Tongue*
 - ② *Beef Cheek*
 - ③ *Brisket*
 - ④ *Beef Shank*
 - ⑤ *Beef Shin*
 - ⑥ *Chuck Flap*

- ⑦ *Flat Iron*
- ⑧ *Etruscan Cut*
- ⑨ *Cube Roll*
- ⑩ *Ribeye*
- ⑪ *Bistecca Alla Fiorentina*
- ⑫ *Striploin*

- ⑬ *Tenderloin*
- ⑭ *Belly*
- ⑮ *Eye Round*
- ⑯ *Rump*
- ⑰ *Bone Marrow*
- ⑱ *Beef Tail*