

Ratafia Rossi La Rossa Dinner

12th February



carna

by
DARIO
CECCHINI

ANTIPASTO

Cappesante Scottate

Pan Seared Scallops, Turnip, Red Endive, Cauliflower Purée, Truffle

Vitello Tonnato

Veal Eye Round, Veal Tongue, Beef Croquette, Tuna Sauce, Salsa Verde

Shiso-Ricano - Ratafia Rossi La Rossa, Campari, Shiso Soda

PRIMO

Risotto alla Guancia di Manzo

Carnaroli Rice, Beef Cheek Ragout, Pecorino Cheese, Dill Oil



#Enjoy as you like - Ratafia Rossi La Rossa, Peddlers Gin, Lemon, Champagne

SECONDO

Manzo alla Griglia a Carbone

Beef Chuck Flap USA Wagyu, Carrot Purée, Eggplant Caviar, Red Wine Sauce

Mon Chéri - Ratafia Rossi La Rossa, Gin, Campari, Chocolate

DOLCE

Sensazione di Cioccolato

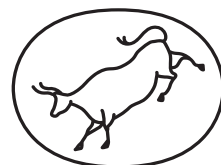
Trio of Valrhona Chocolate, Moist Chocolate Brownie, Chocolate Jelly, Chocolate Gelato, Dark Chocolate Sauce

Ratafia Rossi La Vecchia



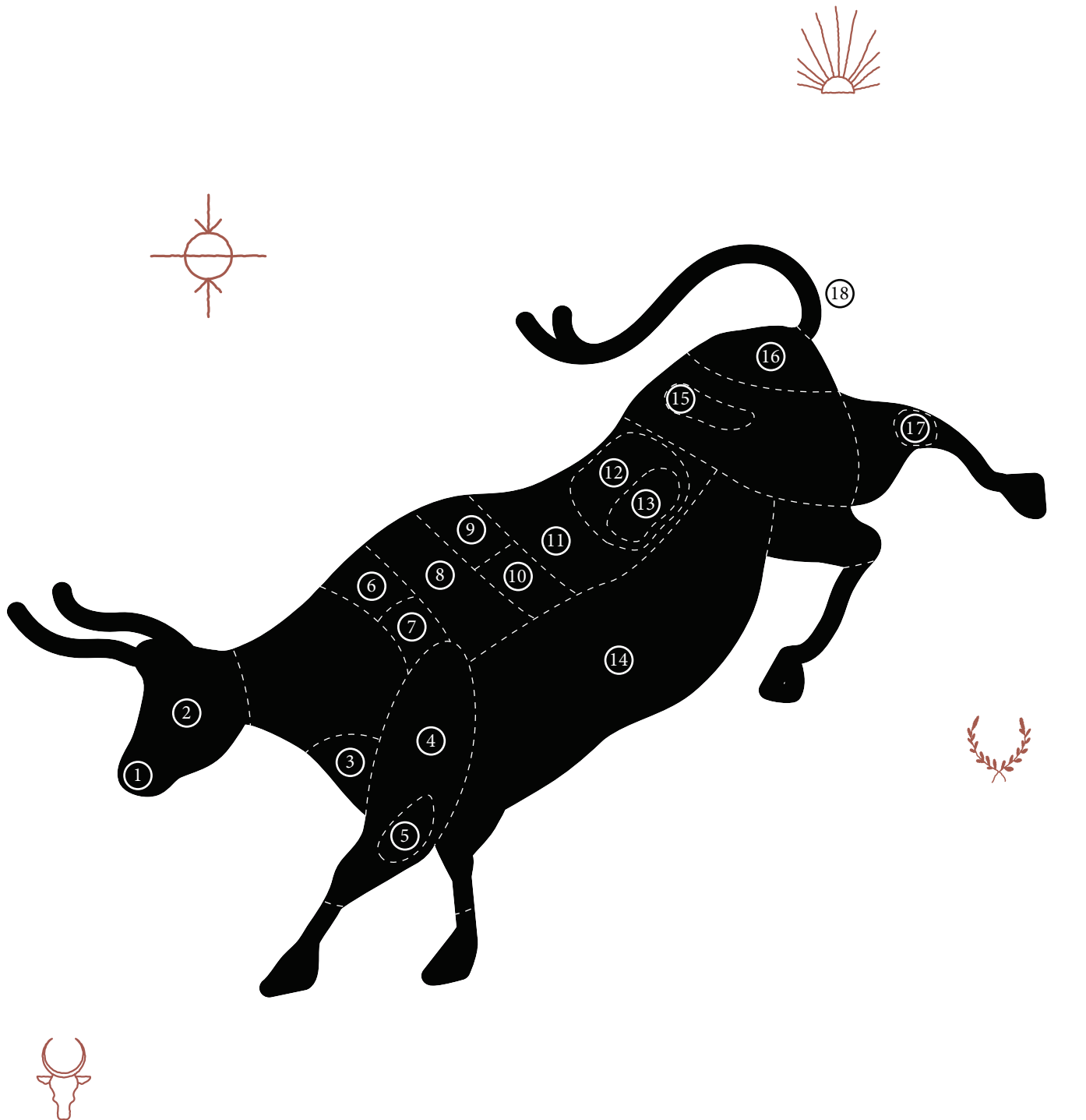
HK\$1,488 Per Person

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*