

PROMOTIONS - FOOD & BEVERAGE

3-Star Michelin Heinz Beck
La Pergola, Rome



We are delighted to invite to **Alto 88** one of the world's most gifted and renowned chefs to present this exclusive **3 Star Michelin Festival** featuring many of Heinz Beck's signature dishes from 17 to 19 Nov 2017. For over 20 years Heinz Beck has been the culinary force at La Pergola, arguably Rome's top restaurant and the only 3 Michelin star restaurant in the Italian capital.

A world class event not to be missed.

Michelin 6-course Dinner Menu

Foie Gras, Chestnut and Figs
Dom Perignon 2002 (RP 95 WS 95)

Japanese Hamachi Marinated with White Balsamic Vinegar and Snow Pomegranate

I Custodi "Vinujancu" 2014 (RP 90)

Brittany Blue Lobster Medallion in Yuzu and Lemongrass on Guacamole with Soy Macaron

Fiorano Bianco 2013, Boncompagni Ludovisi (GR 3GI)

Handmade Chapon Tortellini with Pumpkin Puree, Grana Padano Sauce and Alba's White Truffle

Boca DOC 2007, Le Piane (RP 94)

Baby Lamb Loin, Cereal Crust, Fennel and Goat Cheese Pearl

Sassicaia DOC 1994, Tenuta San Guido (JS 90)

Hazelnut Planet

Recioto di Soave DOCG 2010, Ca'Rugate (WS 92)

Friandises

Illy Coffee or Tea

\$2,088 per person

Additional \$988 per person with wine pairing

Michelin 4-course Lunch Menu

Composizione di Fegato Grasso, Castagne e Fichi

Foie Gras, Chestnut and Figs

Bellone IGT, 2016, Casale del Giglio

Tortellini di Cappone con Purè di Zucca, Salsa al Grana Padano e Tartufo Bianco d'Alba

Handmade Chapon Tortellini with Pumpkin Puree,

Grana Padano Sauce and Alba's White Truffle

Pian del Ciampolo IGT 2015, Montevervine (RP 92)

Spigola su Fagioli Borlotti e Neve Ghiacciata di Prezzemolo

Italian Seabass on Borlotti Beans and Iced Parsley Snow

Collio Bianco Riserva "Zuani" DOC 2014 (RP 91)

Gelatina di Arance con Gelato al Bergamotto

Orange Jelly with Bergamot Ice Cream

Quojane IGT 2015, Serramarrocco

Friandises

Illy Coffee or Premium Tea

\$988 per person

Additional \$388 per person with wine pairing

All prices are subject to 10% service charge

RP: Robert Parker
WS: Wine Spectator
JS: James Suckling
GR: Gambero Rosso

Perched on 31/F with breathtaking harbour and park view beyond, designing with a hint of purple with white colour based, together with grand European decoration, diners of Alto 88 can surely enjoy a stunning sea view and romantic atmosphere at the restaurant.

[Table Reservation](#)

ACT NOW

Availability

From 17 to 19 November 2017

Reservation & Enquiry

Alto 88

Tel: (852) 2837 1799

Email: dine@hongkong.regalhotel.com

Hotel Information

Regal Hongkong Hotel

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[Back](#)

[Back to top ^](#)

About

- [About This Hotel](#)
- [Location Information](#)
- [Awards](#)
- [Press](#)
- [Online Concierge](#)

Accommodations

- [Rooms](#)

Restaurants & Bars

- [List of Restaurants](#)

Meetings & Events

- [Celebrations](#)
- [Meetings](#)
- [Weddings](#)

Travel Tips

- [Local Guide](#)
- [Top 10 Sightseeing](#)
- [Top 10 Dining](#)
- [Top 10 Shopping](#)
- [Plan Your Trip](#)

Gallery

- [Event Photos](#)
- [Hotel Photos](#)

Promotions

- [Room](#)
- [Food & Beverage](#)
- [Banquet & MICE](#)

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