

Set Menu

L'INSALATA DI BURRATA

Burrata salad, tomato, pickle strawberry, basil leaves

or

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper

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LE PAPPARDELLE AL RAGOUT DI CINGHIALE

Saffron pappardelle, wild boar ragout, rapini leaf

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IL MERLUZZO IN PADELLA

Pan fried codfish fillet, tomato sauce, capers, olives

or

LA GUANCIA DI MANZO BRASATA

Braised beef cheek, green peppers, figs leaf oil

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IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto

CAFFE' E FRIVOLEZZE
Coffee or tea and petit four

4 courses 560 per person

Please advise our associates if you have any food allergies or special dietary requirements

All prices are in HK\$ and subject to 10% service charge

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.