

DINNER SET

5 courses set 790 per person

SHARING APPETIZERS

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper, caper leaves

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, sea asparagus, anchovie colatura, chervil

L'OSTRICA ALLA SCAPECE

Marinated oyster, zucchini scapece sauce

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L'UOVO IN CAMICIA

Soft boiled egg, potato, scamorza cheese

Additional 5g Australian black truffle \$170

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GLI SCIALATIELLI CARCIOFI E BOTTARGA

Scialatielli, artichoke, butter, grated bottarga

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IL FILETTO DI AMADAI

Pan-fried wild amadai fillet, fennel, green peas, agretti, lemon

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IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto

CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

no alterations or dietary changes
for complete table only

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.