

DINNER SET

5 courses set 790 per person
For complete table only

wine pairing 610 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, chervil

LA TARTELLETTA DI SCAROLA

Mini tartlet, escarole, pine nuts, taggiasche olives

Cavalleri Blanc de Blancs Franciacorta Brut

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L'UOVO IN CAMICIA

Soft poached egg, potato, scamorza cheese, fried kales

I Favati, Greco di Tufo Terrantica 2014

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GLI SCIALATIELLI CARCIOFI E BOTTARGA

Scialatielli, artichoke, butter, grated bottarga

Isole & Olena, Chianti Classico 2018

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LA SELLA D'AGNELLO ARROSTO

Roasted lamb saddle, pumpkin, rocket, sautéed wild mushrooms

Fiorenzo Nada, Barbaresco 2016

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I DOLCI

Selection of sharing desserts

Moscato d'Asti, Mongioia 2020

CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

no alterations or dietary changes

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.

