

## DINNER SET

5 courses set 880 per person  
For the entire table only

wine pairing 610 per person  
non alcoholic pairing 320 per person

### COMPANATICO

To enjoy with our freshly baked Grissini

CAPOCOLLO DI MARTINA FRANCA  
Capocollo ham

INSALATA DI CARCIOFI E BURRATA  
Artichoke salad, burrata, dried tomatoes, basil

ALICI MARINATE ALL' AMALFITANA  
Marinated anchovies, lemon, mint and chilli

*Cavalleri Blanc de Blancs Brut, Franciacorta DOCG*

*Homemade sparkling aranciata,  
fresh orange juiced, macerate with flavedo (no added sugar)*

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CARPACCIO DI RICCIOLA  
Yellowtail carpaccio, eggplant, anchovies colatura, lemon balm

*Oddero, Langhe Riesling 2020*

*Smoked dry salted lemon drink,  
Sicilian lemon juiced when overripe, stewed, salted  
and smoked with cloves*

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SPAGHETTI ALL' ASTICE  
Spaghetti, Atlantic lobster, piennolo tomato, basil

*Monte Carbonare, "Suavia" Soave Classico 2018*

*Basil soda sweetened with monkfruit*

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MAIALE E MELE  
Roasted pork tenderloin, apple purée, Swiss chard, red wine reduction

*Antinori, Brunello di Montalcino "Pian delle Vigne" Sangiovese 2016*

*Our hotel's tea blend, cold brew infused  
with hibiscus and a touch of cinnamon*

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TIRAMISU ALL' AMARETTO  
Espresso coffee, ladyfinger biscuit, mascarpone, amaretto

*Mongioia, Moscato d'Asti DOCG 2020*

*73% dark chocolate melted in hot espresso*

CAFFE' E FRIVOLEZZE  
Coffee or tea and petit four

Menu items are fixed and cannot be altered.  
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.