

DINNER SET

5 courses set 880 per person
For the entire table only

Non alcoholic pairing 320 per person
Father's Day beer pairing 250 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

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

*Negroni Sbagliato
Campari, Mancino Ambranto, Cavalleri Brut*

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

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

*Miss P Pilsner
Crisp acidity with a malty and fruity finish*

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

Basil soda sweetened with monkfruit

*BAV Dritta
Tomato and basil sour touch in the pasta balances out the fruity citrus character
of this beer*

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

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

*Bav Furia Scotch Ale
Toasted hazelnut and caramel flavours with slight bitterness*

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

73% dark chocolate melted in hot espresso

*Choco Pale Ale
Homemade chocolate liquor, topped up with Pale Ale*

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.