

## WINE BY THE GLASS

### SPARKLING

VENETO, COL VETORAZ, "Millesimato", Valdobbiadene  
Glera 2021  
Glass 95 / Bottle 540

LOMBARDIA, MOSNEL "Spumante Rose", Franciacorta  
Pinot Nero, Chardonnay, Pinot Bianco NV  
Glass 130 / Bottle 750

### WHITE WINE

PIEMONTE, GIACOMO BORGOGNO&FIGLI, "Derthona", Barolo  
Timorasso 2019  
Glass 180 / Carafe 410 / Bottle 820

TRENTINO ALTO ADIGE, FRANZ HAAS, "Manna", Dolomiti  
Riesling, Chardonnay, Sauvignon Blanc, Gewürztraminer 2018  
Glass 145 / Carafe 350 / Bottle 700

AGRICOLA TIBERIO, Colline Pescaresi  
Pecorino 2020  
Glass 120 / Carafe 300 / Bottle 600

CAMPANIA, CANTINE ASTRONI, "Imperatrice", Campi Flegrei  
Falanghina 2018  
Glass 110 / Carafe 260 / Bottle 520

SARDEGNA, CAPICHERA, "Vign'angena", Gallura  
Vermentino 2020  
Glass 150 / Carafe 380 / Bottle 700

### RED WINE

PIEMONTE, BRAIDA, "Montebruna", Asti  
Barbera 2018  
Glass 135 / Carafe 325 / Bottle 650

PIEMONTE, FIGLI LUIGI ODDERO, Barolo  
Nebbiolo 2012  
Glass 180 / Carafe 410 / Bottle 820

CASTELLO DI MELETO, "Chianti Classico"  
Sangiovese 2018  
Glass 120 / Carafe 300 / Bottle 560

PUGLIA, FRISINO VERSO COLLECTION, Itria  
Primitivo 2019  
Glass 95 / Carafe 225 / Bottle 450

SICILIA, TENUTA TASCANTE, "Ghiaia Nera"  
Nerello Mascalese 2018  
Glass 130 / Carafe 325 / Bottle 650

### NON-ALCOHOLIC DRINKS

80

#### BASILICO

Basil soda, monkfruit syrup

#### LEMONADE

Concentrated lemonade, Amalfi lemon, marjoram

#### HIBISCUS TEA

Bespoke Red, blended tea, cold brew infused  
with hibiscus and a touch of cinnamon

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.

2 courses set 420  
3 courses set 480  
Inclusive of coffee or tea

## ANTIPASTI DALLA DISPENSA

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

VITELLO TONNATO  
Milk fed veal, tuna sauce, caper leaf

POLPO MARINATO  
Marinated octopus, potato, lime mayonnaise, celery, nasturtium  
(Additional 50)

BURRATA, POMODORI, BASILICO  
Burrata from Andria, seasonal tomatoes, basil

BATTUTA DI MANZO  
Beef tartare, buffalo yogurt, chicken consommé jelly, Oscietra caviar  
(Additional 120)

## PIATTI PRINCIPALI

PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE  
Homemade saffron pappardelle, wild boar ragout, rapini leaf

TRENETTE AL NERO, SEPIE E VONGOLE  
Homemade squid ink trenette, clams, cuttlefish, yellow tomato, parsley

TORTELLI DI MELANZANE, MOZZARELLA, SALSA DI CILIEGINO, MAGGIORANA  
Eggplant tortelli, liquid mozzarella, cherry tomato sauce, marjoram leaves

SPAGHETTI ALL'ASTICE  
Spaghetti, Atlantic lobster, piennolo tomato, basil  
(Additional 150)

DIAFRAMMA ALLA GRIGLIA  
Grilled Mayura hanger steak, friggirelli peppers, sweet potatoes  
(150g)  
(Additional 90)

UOVO, PARMIGIANO, TARTUFO NERO  
Soft boiled free range egg, parmesan foam, black truffle, baby spinach  
(Additional 60)

BRANZINO IN CROSTA DI PUTTANESCA  
Black olive and caper crusted seabass, puttanesca sauce, Anna potato

ORATA ROSSA, ZUCCHINI, AGLIO NERO, FUNGHI E BOTTARGA  
Pan fried red tai, zucchini, black garlic, wild mushrooms, bottarga  
(Additional 80)

## DOLCI

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

COPPA AL LIMONE  
Lemon confit, limoncello custard, lemon foam, lemon ice cream, lemon shortbread

PASTIERA NAPOLETANA  
Sheep ricotta, orange blossom, wheat cream, vanilla ice cream

SORBETTI E GELATI  
❖ Moscato ❖ Lemon  
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla ❖ Yogurt  
(Choice of two scoops)

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives.

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