

## DINNER SET

5 courses set 880 per person  
For the entire table only

wine pairing 610 per person  
non alcoholic pairing 320 per person  
(No added sugar)

### COMPANATICO

To enjoy with our freshly baked Grissini

BUFFALO BRESAOLA  
Buffalo bresaola from Campania

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

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

*Cavalleri Blanc de Blancs Brut, Franciacorta DOCG*  
*Aranciata*  
*Sparkling fresh orange juice macerate with flavedo*

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

*Oddero, Langhe Riesling 2020*  
*Salted lemonade*  
*Overripe Sicilian lemon 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*

*Hibiscus tea*  
*Cold brew infused, 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.