



San Valentino 2023

Ti amo Rossa

Hisbiscus cold brew, Bergamot soda

(Non alcoholic)

Glass 110

NV Oro Rosso Metodo Classico rosé, Trento

Glass 190

NV Le Rughe Brut rosé, Prosecco

Bottle 780

2015 Antica Fratta Essence rosé, Franciacorta

Bottle 980

2014 Vigne Olcru Metodo Classico Victoria rosé, Oltrepò Pavese

Bottle 1280

Sommelier selection

4 courses wine pairing 780



Sharing starters

CARPACCIO DI TONNO

Tuna carpaccio, tomato oil, anchovy colatura, taggiasca olives, oregano

BATTUTA DI MANZO

Beef tenderloin tartare, Oscietra caviar, buffalo milk yogurt, chicken consommé' jelly

GAMBERI ROSSI E BURRATA

Marinated red prawns, burrata foam, liquid panzanella, basil

OSTRICHE GILLARDEAU

Poached Gillardeau oyster, roasted eggplant, green apple

TRENETTE AL NERO, SEPIE. VONGOLE

Homemade squid ink trenette, yellow tomato, clams, cuttlefish

TAGLIATA DI WAGYU, CARCIOFI, PARMIGIANO, RUCOLA

Grilled Wagyu bolar blade, artichokes, parmesan cream, rocket leaves

FRAGOLA E MOSCATO

Light strawberry cream, strawberry confit, Breton biscuit, moscato sorbet

Coffee or tea and petit four

Price: 1280 Hk\$ + 10% Service charge

