

NEW YEAR'S EVE DINNER SET
31 DECEMBER 2023
1,980 per person

BENVENUTO DELLO CHEF

 TARTELLETTA AI PORCINI

Savory shortbread, porcini mushrooms, parmesan cream

CROSTINO BURRO E ALICI

Toasted bread, artisanal butter, marinated anchovy

 BACCALÁ MANTECATO

Codfish and potato cream, bottarga, trout roe

  VITELLO TONNATO

Sourdough crisp, roasted veal, tuna sauce

 CESTINO DI CARCIOFI

Puff pastry, artichoke, ricotta foam

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  GAMBERI BLU, BURRATA, CAVIALE

New Caledonian blue prawn, burrata from Andria, Oscietra caviar

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 TAGLIOLINI MORCHELLE E TARTUFO BIANCO

Homemade egg tagliolini, buffalo milk butter, morel mushrooms, white truffle

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 FARAONA RIPIENA

Fois gras stuffed Guinea fowl, black truffle, chanterelle mushroom, purple potato

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 SORBETTO AL LIMONE

Homemade Almalfi lemon sorbet

A MEZZANOTTE

At midnight

 ZAMPONE E LENTICCHIE

Pig's trotter and braised lentils

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  SELEZIONE DI DOLCI

Sharing selection of desserts

 CAFFÉ E FRIVOLEZZE

Coffe or tea and petit fours

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirement.

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.