

DOLCE VITA

Italian Bubble

LE COLTURE, "Fagher" - Prosecco NV

Aperol Spritz, Hugo, Whisky Punch

Soft beverage, mocktails, juices

880 per person
2 hours free flow

(Additional 100/ hour)

The Classic

DRAPPIER, "Carte d'Or" - Champagne NV

Sommelier selection red & white wine

1080 per person
2 hours free flow

(Additional 230/ hour)

The glass of Italian dreams

CERETTO - Barolo, Piemonte 2020

TERRE DI LEONE - Amarone delle Valpolicella Classico Riserva, Veneto 2011

ANTINORI, "Tignanello" - Toscana 2021

1460 per person

*Second glass additional 220 for CERETTO
Second glass additional 260 for TERRE DI LEONE
Second glass additional 450 for ANTINORI*

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
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 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.

COMPANATICO

Neapolitan salami, anchovy and Caprese to celebrate OUR Grissini

ANTIPASTI

To share



OSTRICHE GILLARDEAU

Poached Gillardeau oysters, oyster leaf, lemon dressing



INSALATA DI GAMBERI

Marinated prawns, grilled fennel, orange, lemon balm



POLPO GRIGLIATO

Grilled octopus, potato espuma, red pepper coulis

POLPETTE AL RAGOUT

Traditional meatballs braised in tomato ragout, mozzarella emulsion, basil sauce



UOVO IN CAMICIA

Cage free poached egg, green peas sauce, crispy guanciale

PIATTI PRINCIPALI

Choice of one per person



SPAGHETTI ALL' ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)



RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant



TRENETTE AL NERO, GAMBERI, LIMONE

Homemade squid ink pasta, sustainable prawns, lemon sauce



PAPPARDELLE ALLO ZAFFERANO E RAGOUT D'ANATRA

Homemade saffron pappardelle, duck ragout, aged ricotta cheese



FAGOTTINI DI RICOTTA E FUNGHI

Ricotta and mushroom stuffed pasta, Parmigiano sauce, rocket leaf emulsion



FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus



MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomatoes, basil
(Additional 60)

Or

Shared between two



POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA

Roman clay pot baked chicken, morel mushrooms, pearl onions
(Additional 180)



BISTECCA ALLA FIORENTINA

Grilled 1Kg dry-aged Italian marbled beef Porterhouse
(Additional 680)



MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussels, capers, broccolini
(Additional 220)



MEZZI PACCHERI ALLA VODKA E GRANCHIO REALE

Artisanal half paccheri, aurora sauce, vodka, poached king crab
(Additional 260)

DOLCI

SELEZIONE DI DOLCI

Sharing selection of daily desserts



Vegan



Vegetarian



Gluten free



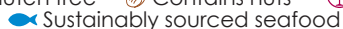
Contains nuts



Contains alcohol



Contains pork



Sustainably sourced seafood

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