

WHITE TRUFFLES

5g per serving

4 courses 2,980 per person
Wine pairing 880 per person

UOVO, PARMIGIANO, CARDONCELLI

Free range soft boiled egg, parmesan cheese foam, cardoncelli mushrooms
2019, Timorasso Colli Tortonesi DOC, Derthona, Monlia
850

TAGLIOLINI, BURRO DI BUFALA

Homemade tagliolini pasta, buffalo milk butter
2020, Verduno Pelaverga DOC, Com Burlotto
980

FARAONA, CAVOLFIORE, PISTACCHI

Guinea fowl, roasted cauliflower, Bronte's pistachio
2013, Barolo DOCG, Ravera MGA, Cagno
2001, Barbaresco DOCG Riserva, Rabaja, Giuseppe Cortese (Additional 198)
1180

GELATO ALLE MANDORLE, CREMA ALLA VANIGLIA, TARTUFO BIANCO

Almond ice cream, vanilla cream, white truffle
2018, Moscato d'Asti DOCG, L Astrlis, Mongioia
550

CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

No discount applicable

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.