

DINNER SET

5 courses set 880 per person
For the entire table only

wine pairing 680 per person
non alcoholic pairing 360 per person
(No added sugar)

COMPANATICO

To enjoy with our freshly baked Grissini

MORTADELLA DI MANGALICA
Mortadella of Mangalica pork

INSALATA DI CARCIOFI E BURRATA
Burrata from Andria, artichokes, sundried tomatoes, basil

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

*Mencaroni "Contatto" Verdicchio del Castelli di Jesi DOCG
Metodo Classico 2015, Marche*

Homemade sparkling bergamot juice

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POLPO MARINATO
Marinated octopus, potatoes, lime mayonnaise, celery, nasturtium

*Cantine Astroni "Imperatrice" Falanghina Dei Campi Flegrei DOC
2019, Campania*

Homemade salted lemonade infused with smoked cloves

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SPAGHETTI ALL'ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil

Tenuta Tascante "Ghiaia Nera" Etna Rosso DOC 2018, Sicily

Basil soda sweetened with monkfruit

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BRASATO DI WAGYU, ZUCCA, CIPOLLA DI TROPEA, CARDONCELLI
Braised Wagyu short rib, pumpkin, pickled Tropea onion, cardoncelli mushrooms

Allegrini, Amarone della Valpolicella Classico 2017, Veneto

Cold brew infused hibiscus, cinnamon

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MILLEFOGLIE RICOTTA, PERE, MANDORLE
Whipped buffalo ricotta, puff pastry, pear, roasted almonds

Mongioia "Canelli" Moscato d'Asti DOCG 2020, Piemonte

Truffle and roasted almond infusion

CAFFE' E FRIVOLEZZE
Coffee or tea and petit four

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

Menu items are fixed and cannot be altered.

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.