

## PRIMAVERA

5 courses set 980 per person  
For the entire table only

wine pairing 720 per person  
non alcoholic pairing 380 per person  
(No added sugar)

### COMPANATICO

To enjoy with our freshly baked Grissini

FINOCCHIONA TOSCANA  
Artisanal fennel salami from Tuscany

BURRATA, POMODORI, BASILICO  
Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil

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

*Mencaroni "Contatto" Verdicchio del Castelli di Jesi  
Metodo Classico 2018, Marche*

*Homemade sparkling blood orange juice*

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SEPIE, RUCOLA, MANDORLE, FAGIOLINI  
Grilled cuttlefish, rocket leaves, almond cream, string beans

*Casa d' Ambra "Tenuta Frassitelli Ischia Bianco" Campania 2021*

*Homemade salted lemonade infused with smoked cloves*

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

*Elena Fucci "Titolo Pink Edition Rosato" Basilicata 2021*

*Basil soda sweetened with monkfruit*

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DIAFRAMMA ALLA GRIGLIA, ASPARAGI BIANCHI, CIPOLLA DI TROPEA  
Grilled Mayura Hanger steak, white asparagus, pickled tropea onion,  
sweet potato

*Tenuta di Biserno "Il Pino di Biserno" Toscana 2018*

*Tenuta San Guido "Sassicaia" Toscana 2018  
(Additional 360)*

*Barrel aged cold brew infused hibiscus and Pu Er tea*

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MILLEFOGLIE BANANA E FRAGOLE  
Banana cream, puff pastry, pickled strawberries, salted caramel ice cream

*Marabino "Moscato della Torre di Noto" Sicily 2021*

*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.