

RISO & VINO

1st – 7th May

Experience our weekly pairing between
unique flavours and ancient grapes

Chef's dedicated Risotto

Mozzarella milk risotto with Sicilian red prawn, basil

Sommelier's selection by the glass

Garganega Soave Classico

Suavia, Monte Carbonare, Veneto, 2020

450

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.

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

RISO & VINO

8th – 14th May

Experience our weekly pairing between
unique flavours and ancient grapes

Chef's dedicated Risotto
Slow cooked Mediterranean octopus with chargrilled
eggplant and Sicilian cherry tomato sauce

Sommelier's selection by the glass
Aglantico Del Vulture
Titolo, Elena Fucci, Basilicata, 2015

450

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RISO & VINO

15th – 21st May

Experience our weekly pairing between
unique flavours and ancient grapes

Chef's dedicated Risotto
Slow cooked New Zealand lamb ragù with saffron risotto
and honey mushrooms

Sommelier's selection by the glass
Gaglippo Ciro Classico
Ripe Del Falco, Ippolito, Calabria, 2013

450

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