

## ESTATE

5 course set 980 per person  
For the entire table only

wine pairing 590 per person  
non alcoholic pairing 380 per person  
(No added sugar)

### COMPANATICO

To enjoy with our freshly baked Grissini

#### SALAME FELINO

Artisanal DOP salami from Felino

#### BURRATA, POMODORI, BASILICO

Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil

#### ALICI MARINATE ALL' AMALFITANA

Marinated anchovies, lemon, mint and chilli

*Perla del Garda, Lugana Millesimato Brut Nature 2019*

*Homemade Roasted Peach Bellino*

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#### GAMBERI MARINATI, PERCOCHE, PROSECCO

Marinated shrimp, Italian yellow peach, prosecco gel, orange

*Cantina Lavis Nosiola, Vigneti Delle Dolomiti IGT 2021*

*Salt and Pepper orange*

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#### SPAGHETTI ALL'ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil

*Zyme Reverie, Valpolicella 2021*

*Basil soda sweetened with monkfruit*

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BAVETTA DI WAGYU, GRANTURCO BIETOLA, CIPOLLA DI TROPEA  
Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion

*Frescobaldi Castelgiocondo, Brunello di Montalcino 2018*  
*Col D' Orcia Poggio al Vento, Brunello di Montalcino Riserva, 2013*  
*(Additional \$300)*

*Mountain berry tea infused with American oak chips*

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#### MILLEFOGLIE PISTACCHIO E CILIEGIA

Caramelised puff pastry, Bronté pistachio cream, sautéed cherries, kirsch sorbet

*Gilli Malvasia di Castelnuovo Don Bosco NV*

*Non alcoholic peach liqueur*

#### CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

 Sustainably sourced seafood

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.

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.