

DOLCI

TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, amaretto

COPPA AL LIMONE

Lemon confit, limoncello custard, lemon foam, lemon ice cream, lemon shortbread

SEMIFREDDO AL CROCCANTINO

Hazelnut praline semifreddo, vanilla cream, candied orange

SORBETTI E GELATI

❖ Moscato ❖ Lemon ❖ Cherry
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla
(Choice of two scoops)

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives.

ITALIAN SPECIALTY COFFEES

Elevate your lunch with a truly Neapolitan coffee experience
(Additional 70 per person)

CUCCUMA

The original Cuccuma in collaboration with KIMBO aroma intenso
One pot of Cuccuma brewed coffee served with an assortment of 4 homemade traditional Neapolitan pastries

AFFOGATO

Homemade vanilla ice cream, 72% dark chocolate chips, shortbread crumble,
Neapolitan roasted espresso

CORRETTO ALLA GRAPPA CAPOVILLA

Neapolitan roasted espresso, first press Barolo Grappa

GRISSINI SIGNATURES TO TAKE HOME

MURAGLIA INTENSE FRUITY EXTRA VIRGIN OLIVE OIL

500ml limited edition ceramic jar

Cold pressed Coratina extra virgin olive oil from Puglia
450

FRESH BAKED GRISSINI BREAD

4 pieces

10ml of extra virgin olive oil and house blended balsamic included
80

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

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.

2 courses set 450
3 courses set 520
Inclusive of coffee or tea

ANTIPASTI DALLA DISPENSA

CARPACCIO DI RICCIOLA
Yellowtail carpaccio, eggplant, anchovy colatura, lemon balm

BATTUTA DI MANZO
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly
(Additional 120)

VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf

INSALATA DI SEPPIA
Grilled cuttlefish, rocket leaves, almond cream, mushroom crumble
(Additional 50)

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

PIATTI PRINCIPALI

PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf

TRENETTE AL NERO, CALAMARETTI E FRIGGITELLI
Homemade squid ink trenette, baby squid, friggittelli peppers, yellow datterino

BOTTONI DI BUFALA, ZUCCHINE, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint

 SPAGHETTI ALL'ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)

BAVETTA DI WAGYU, GRANTURCO BIETOLA, CIPOLLA DI TROPEA
Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion
(Additional 110)

LOMBO DI AGNELLO, FAGIOLINI, CAROTE
Roasted lamb loin, string beans, bitter carrot emulsion

 ROMBO IN CROSTA, ZUCCHINE, AGLIO NERO
Mediterranean herb crusted turbot, zucchini, black garlic
(Additional 140)

BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean seabass, cannellini bean sauce, celery

 Sustainably sourced seafood

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