

DINNER TASTING MENU

5 course set 1,080 per person
For the entire table only

wine pairing 690 per person
non alcoholic pairing 380 per person
(No added sugar)

COMPANATICO

To enjoy with our freshly baked Grissini

OSTRICHE E FRIARIELLI
Oysters with pickled turnip leaf

PROSCIUTTO DI PARMA E MELONE
Prosciutto di Parma 24 months aged

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

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.