

AUTUNNO

5 course set 980 per person
For the entire table only

wine pairing 680 per person
non alcoholic pairing 380 per person
(No added sugar)

COMPANATICO

To enjoy with our freshly baked Grissini

 SCHIACCIATA DI SORANO
Wild boar salami from Sorano

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

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

Mencaroni "Contatto" Verdicchio del Castelli di Jesi 2018

Homemade Roasted Peach Bellino

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 CARPACCIO DI RICCIOLA
Smoked yellowtail carpaccio, chicory puntarelle, anchovy colatura, lemon balm

Capichera, Vign'angena, Vermentino di Gallura 2021

Salt and Pepper orange

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

Santa Maria La Nave, Calmarossa, Etna Rosso 2016

Basil soda sweetened with monkfruit

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 BRASATO DI WAGYU
Braised Wagyu short rib, saffron celeriac purée, romanesco,
pickled Tropea onion

Abbia Nova, San Giovanni, Piglio 2019

Mountain berry tea infused with American oak chips

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 MILLEFOGLIE CASTAGNE E PERE
Caramelised puff pastry, chestnut cream, sautéed pear, chocolate sorbet

Lumine, Ca' D 'Gal, Moscato d' Asti 2021

Non alcoholic peach liqueur

CAFFE' E FRIVOLEZZE
Coffee or tea and petit four

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  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.