

WINES BY THE GLASS

SPARKLING

Glass

VENETO

LE RUGHE, "Millesimato Brut ", Prosecco Rose
Glera, Pinot Nero 2021 90

WHITE

PIEMONTE

MONLIA, "Derthona" , Colli Tortonesi
Timorasso 2021 130

TOSCANA

AGRICOLA QUERCIBABELLA, "Mongrana Bianco"
Vermentino, Viognier 2022 110

RED

PIEMONTE

FIGLI LUIGI ODDERO, Barolo
Nebbiolo 2013 130

SICILIA

TENUTA TASCANTE, "Ghiaia Nera", Etna Rosso
Nerello Mascalese 2018 110

SIGNATURE COCKTAILS

CHERRY NEGRONI SBAGLIATO

*Gin infused with cucumber,
homemade amerena cherry liqueur, Campari, Prosecco* 120

MANDORLE SOUR

*Homemade almond liqueur,
lemon cordial, methyl cellulose* 120

QUASI UN DAIQUIRI

*Bacardi Rum, cured strawberry pickle,
two year aged lemon salt, lime* 120

NON-ALCOHOLIC DRINKS

LIMONATA SICILIANA SALATA

*Homemade salted Sicilian lemonade,
smoked cloves, soda* 85

CREMA LIQOURE ALLE MANDORLE

*Caramelised Italian peach,
homemade crème de noyaux, soda* 85

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

 FUNGHI, MANDORLE, MELOGRANO

King oyster mushroom, Sicilian almond cream, pomegranate, dill

 BURRATA, POMODORI, BASILICO

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

 CARPACCIO DI RICCIOLA

Smoked yellowtail carpaccio, chicory puntarelle, anchovy colatura, lemon balm

  INSALATA DI GAMBERI

Marinated shrimp, artichoke, orange dressing
(Additional 50)

  VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf

  BATTUTA DI MANZO

Beef tartare, buffalo milk yogurt, Oscieta caviar, chicken consommé jelly
(Additional 120)

PIATTI PRINCIPALI

  SPAGHETTI ALL'ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)

  PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Homemade saffron pappardelle, wild boar ragout, rapini leaf

 BOTTONI DI BUFALA, ZUCCHINE, MENTA

Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint

 RISOTTO AL TOPINAMBUR, GALLINACCI, ASPARAGI

Carnaroli rice, Jerusalem artichoke, chanterelle mushroom, green asparagus

 BRASATO DI WAGYU

Braised Wagyu short rib, saffron celeriac purée, romanesco, pickled Tropea onion
(Additional 110)

 LOMBO DI AGNELLO, FAGIOLINI, CAROTE

Roasted lamb loin, string bean, bitter carrot emulsion

  BRANZINO, CANNELLINI, SEDANO

Pan fried Mediterranean seabass, cannellini bean sauce, celery

 ROMBO IN CROSTA, ZUCCHINE, AGLIO NERO

Mediterranean herb crusted turbot, zucchini, black garlic
(Additional 140)

DOLCI

 TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, amaretto

 COPPA AL LIMONE

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

SORBETTI E GELATI

 ♦ Moscato ♦ Lemon

 ♦ Chocolate  ♦ Pistachio  ♦ Hazelnut ♦ Vanilla

60 per scoop

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

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood

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