

INVERNO

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

  SOPPRESSATA CALABRESE
Pressed spicy salami from Calabria

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

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

Nicola Gatta, "Ombra", Franciacorta 2022

Homemade salted Sicilian lemonade, mint, chilli soda

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 UOVO, PATATE, FUNGHI
Free range soft boiled egg, potato foam, mushroom crumble
(Add Black Winter Truffle +380)

Giacomo Borgogno & Figli, "Derthona", Colli Tortonesi 2021

Salt and Pepper orange

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

COS, Cerasuolo di Vittoria Classico 2022

Basil soda sweetened with monkfruit

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  TRICORNO DI WAGYU
Grilled Wagyu top blade, cardoncelli mushroom, roasted pumpkin,
pickled Tropea onion

Claudio Cipressi, "Macchiarossa" 2017

Mountain berry tea infused with American oak chips

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   TIRAMISÙ ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur

Marabino, "Moscato della Torre", Moscato di Noto 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.