

RISO & VINO

6th – 12th May

Experience our weekly pairing between unique flavours and ancient grapes

Chef's dedicated Risotto
RISOTTO SCAMPI, MELA, BASILICO
Carnaroli rice, langoustine crudo, torched apple, basil

Sommelier's selection by the glass
Cantina Lavis, Trentino-Alto Adige 2021
Nosiola

480

All prices are in HK\$ and subject to 10% service charge.

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farms adopt more climate friendly practices.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

Please advise our associates if you have any food allergies or special dietary requirements.



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Artwork by @kurbanwarrior for Grissini

RISO & VINO

13th – 19th May

Experience our weekly pairing between unique flavours and ancient grapes

Chef's dedicated Risotto
RISOTTO ASTICE, BURRATA

Carnaroli rice, caramelized lobster, black pepper
Burrata from Andria

Sommelier's selection by the glass
Contra Soarda, "Soarda", Breganze, Veneto 2022
Vespaiolo

480

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RISO & VINO

20th – 26th May

Experience our weekly pairing between unique flavours and ancient grapes

Chef's dedicated Risotto
RISOTTO PECORINO, TUORLO, GUANCIALE
Carnaroli rice, Tuscan pecorino, guanciale,
Smoked egg yolk bottarga

Sommelier's selection by the glass
Selvadolce "Rosso se...", Liguria 2017
Rossese

480

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RISO & VINO

27th – 2nd June

Experience our weekly pairing between unique flavours and ancient grapes

Chef's dedicated Risotto
RISOTTO ZAFFERANO E RAGOUT DI GUANCIA
Carnaroli rice, saffron, Wagyu beef cheek ragout

Sommelier's selection by the glass
Giovanni Montisci, "Barrosu", Cannonau di Sardegna,
Sardegna 2021
Cannonau

480

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