

AUSTRALIAN BLACK TRUFFLE LUNCH SPECIALS



ARROSTO DI WAGYU

(Additional 360)

Roasted Wagyu beef, pickled mushroom,
Japanese free-range egg yolk and mustard dressing

CHITARRA ALL'UOVO

(Additional 320)

Homemade Japanese free-range egg pasta, artisanal butter,
sage, 36 months red cow Parmigiano

FILETTO DI VITELLO

(Additional 450)

Milk fed veal tenderloin, celeriac emulsion, Swiss chard,
Marsala jus



GRISSINI

3 courses menu 1180

Subject to availability.

Menu items are fixed and cannot be altered.

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.