

DOLCE VITA

Italian Bubble

LE COLTURE, "Fagher", Valdobbiadene Prosecco NV
Aperol Spritz, Rossini, Bellini, Mimosa, Hugo
Soft beverage, mocktails, juices

880 per person
2 hours free flow

(Additional 100/ hour)

The Classic

PERRIER JOUET, "Grand Brut" NV
Sommelier selection of red & white

1080 per person
2 hours free flow

(Additional 230/ hour)

The glass of Tuscan dream

CA' MARCANDA by Gaja "Vista Mare" 2021
"FULIGNI" Brunello di Montalcino 2013
ANTINORI "Tignanello" 2020

1460 per person

*Second glass additional 190 for CA' MARCANDA
Second glass additional 280 for FULIGNI
Second glass additional 500 for TIGNANELLO*

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
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.


COMPANATICO

Capocollo, anchovy and burrata to celebrate OUR Grissini

ANTIPASTI

To share

   INSALATA DI SEPIA
Grilled cuttlefish salad, almond cream, dill

 OSTRICHE GILLARDEAU
Poached Gillardeau oyster, oyster leaf, lemon dressing

 UOVO IN CAMICIA
Free range poached egg, zucchini and pecorino sauce, mint

CALAMARETTI FRITTI
Deep fried calamari, salt, pepper



POLPETTE AL RAGOUT
Traditional meatball braised in tomato sauce, mozzarella emulsion, basil

PIATTI PRINCIPALI

Choice of one per person

WHITE TRUFFLE TAGLIOLINI
Homemade egg tagliolini, artisanal butter, Italian white truffle
(Additional 480)

  SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, Piennolo tomato, basil
(Additional 150)

  BRANZINO IN PADELLA
Pan fried Mediterranean seabass, cannellini bean puree, celery
(Additional 80)

 BOTTONI DI BUFALA, CARCIOFI, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint

  PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf

 GNOCCO VIOLA, VONGOLE, ZUCCHINE
Purple potato gnocchi, clam, zucchini emulsion

  RISOTTO GAMBERI E LIMONE
Carnaroli rice, shellfish emulsion, prawn, lemon

  LOMBO DI AGNELLO, FAGIOLINI, CAROTE
Roasted lamb loin, string bean, bitter carrot emulsion

Or

Shared between two

  LOMBATA ALLA GRIGLIA
Thick cut grilled Wagyu sirloin, seasonal vegetables, béarnaise whip
(Additional 480)

   MORO AL LIMONE
Braised Patagonian toothfish, lemon glaze, mussel, caper, broccolini
(Additional 220)

  POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA
Roman clay pot baked chicken, morel mushroom, pearl onion
(Additional 170)

DOLCI

SELEZIONE DI DOLCI
Sharing selection of daily desserts

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

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