

GATHER & FLAVOURS OF LOMBARDIA

Of Alpine peaks and fertile plains, Lombardy's spirit was born from this duality. The rugged mountains nurtured resilience, while the generous lowlands inspired abundance. From this union arose a culture where necessity was refined into lasting artistry.

ANTIPASTI

 GIRELLO, RASPADURA, MOSTARDA MANTOVANA

Homemade cured beef, Grana Padano "Raspadura",
fruit mustard from Mantova, rocket leaves

 MOZZARELLA, POMODORI, BASILICO

Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil

  BACCALÀ ALLA MANTOVANA

Poached salted codfish, garlic and lemon dressing, parsley

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PRIMI PIATTI

  RISOTTO ALLO ZAFFERANO E OSSOBUCCO

Carnaroli rice, saffron, sour butter, braised veal shank

 PIZZOCCHERI DELLA VALTELLINA E SALSICCIA LUGANECA

Homemade buckwheat pasta, braised cabbage, Grana Padano,
Luganega sausage

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SECONDI PIATTI

COTOLETTA ALLA MILANESE

Butter fried veal cutlet, heirloom tomatoes, crispy potatoes, green salad

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DOLCI

 TORTA PARADISO

Traditional sponge cake from Lombardia, vanilla whip, citrus compote

 TIRAMISÙ ALL'AMARETTO

Espresso, ladyfinger biscuits, mascarpone, Amaretto liquor

  CAFFÈ E FRIVOLEZZE

Coffee or tea and petit four

880 per person

This experience is reserved exclusively for a minimum of two guests and above.

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

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.