

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

⓫ MOZZARELLA, POMODORI, BASILICO
Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil

⓫ BACCALÀ ALLA MANTOVANA
Poached salted codfish, garlic and lemon dressing, parsley

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PRIMI PIATTI

Ⓐ Ⓝ RISOTTO ALLO ZAFFERANO E OSSOBUCO
Carnaroli rice, saffron, sour butter, braised veal shank

Ⓐ PIZZOCCHERI DELLA VALTELLINA E SALSICCIA LUGANEGA
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

⓫ TORTA PARADISO
Traditional sponge cake from Lombardia, vanilla whip, citrus compote

⓫ TIRAMISÙ ALL'AMARETTO
Espresso, ladyfinger biscuits, mascarpone, Amaretto liquor

⓫ 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.