

CHRISTMAS EVE DINNER MENU

5 course set 1,590 per person
5 glass wine pairing 680 per person

BENEVENUTO

 VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper, sourdough toast

 RICOTTA, FUNGHI, TARTUFO BIANCO

Buffalo ricotta, mushroom crumble, white truffle

 MANTECATO DI BACCALÁ

Codfish and potato mousse, trout roe, lemon zest

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ANTIPASTI

TARTARE DI CAPELANTE

Scallop tartare, citrus yogurt, Oscietra caviar

ARROSTO DI MANZO

Cold roastbeef, pickled mushrooms, mustard citronette

OSTRICHE, LAMPONI, FRANCIACORTA

Poached Gillardeau oyster, pickled raspberry, Franciacorta gel

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BOTTONI DI RICOTTA E GAMBERI ROSSI

Homemade buffalo ricotta bottoni, Sicilian red prawn, shellfish emulsion, basil

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 FILETTO DI WAGYU

Roasted Wagyu tenderloin, braised cheek breadcrumbs, broccolini, hazelnut potato espuma, black truffle

or

ASTICE SCOTTATO

Seared Atlantic lobster, saffron potato cream, green asparagus, pickled radish, black truffle

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DOLCI DELLE FESTE

Selection of dessert, ice cream, fruit



CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

 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.