

CHEF'S SEASONAL MENU

5 course set 1080 per person
For the entire table only

wine pairing 680 per person

COMPANATICO

To enjoy with our freshly baked Grissini

 MORTADELLA AL TARTUFO

Artisanal mortadella with black truffle

 BURRATA, POMODORI, BASILICO

Burrata from Andria, panzanella emulsion, roasted cherry tomato, basil

 ALICI MARINATE ALL' AMALFITANA

Marinated anchovy, lemon, mint, chilli

FERRARI, "Perle", Trento, Trentino-Alto Adige 2017

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 CRUDO DI GAMBERI BLU

New Caledonia blue prawn, buffalo mozzarella, Taggiasca olive, orange

VIETTI, Roero Arneis, Piemonte 2022

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  SPAGHETTI ALL'ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

SCARBOLO, "Romato XL", Friuli Venezia Giulia 2019

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  LOMBATA ALLA GRIGLIA

Grilled M5 Wagyu sirloin, sweet potato, green asparagus, pickled Tropea onion

PAOLO BEA, "San Valentino", Umbria 2012

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   TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

BAGLIO BAIATA ALAGNA, Marsala Superiore S.O.M., Sicily NV

CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

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

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.

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.