

CHRISTMAS EVE DINNER MENU

5 course set 1,580 per person

4 glasses wine pairing 480 per person

BENEVENUTO

 VITELLO TONNATO

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

 RICOTTA, FUNGHI, TARTUFO BIANCO

Buffalo ricotta, mushroom crumble, white truffle, savory shortbread

 MANTECATO DI BACCALÁ

Codfish and potato mousse, trout roe, lemon, lavash

FRANZ HAAS, "Pas Dose", Sudtiroi, Trentino-Alto Adige 2018

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ANTIPASTI

 MILLEFOGLIE DI GAMBERI BLU

New Caledonia blue prawn, burrata, panzanella emulsion, basil

  TONNO MARINATO

Cured Bluefin tuna, buffalo yogurt, Oscietra caviar, dill

 OSTRICH GILLARDEAU

Poached Gillardeau oyster, celery, basil seeds

LA SPINETTA, "Derthona", Colli Tortonesi, Piemonte 2022

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TAGLIOLINI AL NERO, RICCI, CARCIOFI

Homemade squid ink pasta, sea urchin, artichoke chips, nasturtium

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 FILETTO IN CROSTA

Sourdough crusted Wagyu tenderloin, saffron celeriac espuma, green asparagus, black truffle, Marsala jus

CASTELLO SOLICCHIATA, Sicily 2014

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DOLCI DELLE FESTE

Selection of dessert, ice cream, fruit

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

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.