

CHRISTMAS DAY DINNER MENU

5 course set 1,380 per person

4 glasses wine pairing 480 per person

BENEVENUTO

VITELLO TONNATO

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

CARCIOFO, RICOTTA CAVIALE

Crispy artichoke, buffalo ricotta, Oscietra caviar

TARTARE DI RICCIOLA

Yellowtail tartare, sour yogurt, pink pepper, dill

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

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ANTIPASTI

INSALATA DI ASTICE

Atlantic lobster salad, buffalo mozzarella, orange zest, basil oil

TROTA AFFUMICATA

Smoked rainbow trout, beetroot, lime dressing, nasturtium

OSTRICH GILLARDEAU

Poached Gillardeau oyster, celery, basil seeds

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

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PLIN DI IBERICO

Homemade Iberico pork plin, chicken consommé, 36 months Parmigiano, black truffle

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BRASATO DI WAGYU

Braised Wagyu short rib, crispy mushroom polenta, pickled Tropea onion, bitter carrot emulsion

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.