

NEW YEAR'S EVE MENU

1,980 per person

BENVENUTO

 OSTRICH GILLARDEAU

Poached Gillardeau oyster, celery, basil seeds

SCAMPO, MELA VERDE, CAFFÉ

Langoustine crudo, green apple, coffee

 TROTA AFFUMICATA

Smoked rainbow trout, buffalo yogurt, Oscietra caviar

ANTIPASTI

MILLEFOGLIE DI GAMBERI BLU

New Caledonia blue prawn, burrata, panzanella emulsion, basil

  CARCIOFO, BACCALÁ, MENTA

Crispy artichoke, codfish mousse, mint

BATTUTA DI MANZO

Beef tenderloin tartare, pickled mushroom, Parmigiano, rocket leaf

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MESCAFRANCESCA COZZE, FAGIOLI, RICCI

Mixed shaped pasta, mussel, borlotti bean puree, sea urchin

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 CAPPELO DI GUANCIA, TOPINAMBUR, TARTUFO BIANCO

Braised veal cheek stuffed cappelli, Jerusalem artichoke emulsion, white truffle

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   ROLLATINA DI CAPPONE

Slow cooked capon and guanciale roll, braised morel mushroom, black truffle, Marsala jus

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SORBETTO AL LIMONE

Homemade Amalfi lemon sorbet

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  ZAMPONE E LENTICCHIE

Pig's trotter and braised lentils

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DOLCI DELLE FESTE

Selection of dessert, ice cream, fruit

CAFFÉ E FRIVOLEZZE

Coffe 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.