

DOLCE VITA

Italian Bubble

LE COLTURE, "Fagher", Valdobbiadene Prosecco NV
Aperol Spritz, Rossini, Bellini, Mimosa, Hugo
Soft beverage, mocktails, juices

880 per person
2 hours free flow

(Additional 100/ hour)

The Classic

PERRIER JOUET, "Grand Brut" NV
Sommelier selection of red & white

1080 per person
2 hours free flow

(Additional 230/ hour)

The glass of Tuscan dream

CA' MARCANDA by Gaja "Vista Mare" 2021
"FULIGNI" Brunello di Montalcino 2013
ANTINORI "Tignanello" 2020

1460 per person

*Second glass additional 190 for CA' MARCANDA
Second glass additional 280 for FULIGNI
Second glass additional 500 for TIGNANELLO*

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
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.

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.

COMPANATICO

Ventricina, anchovy and Caprese to celebrate OUR Grissini

ANTIPASTI

To share

   TAGLIATELLE DI SEPPIA

Grilled cuttlefish salad, almond cream, dill
(Add 10g Oscietra caviar 180)

 OSTRICHE GILLARDEAU

Poached Gillardeau oyster, oyster leaf, lemon dressing

 UOVO IN CAMICIA

Free range poached egg, mushroom sauce, chevril

CALAMARETTI FRITTI

Deep fried calamari, salt, pepper

POLPETTE AL RAGOUT

Traditional meatball braised in tomato sauce, mozzarella emulsion, basil

PIATTI PRINCIPALI

Choice of one per person

   SPAGHETTI ALL' ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)

 BOTTONI DI BUFALA, CARCIOFI, MENTA


Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint

 TRENETTE AL NERO, GAMBERI, LIMONE

Homemade squid ink pasta, sustainable prawn, lemon sauce

  RISOTTO ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Carnaroli rice, saffron, wild boar ragout, rosemary oil

 SCIALATELLI AI FUNGHI, RUCOLA, POMODORINI

Homemade scialatelli, seasonal mushroom, rocket leaf emulsion, confit tomato

  FILETTO DI MAIALE

Roasted pork tenderloin, celeriac puree, tangerine reduction, Swiss chard

  MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomato, basil

Or

Shared between two

  LOMBATA ALLA GRIGLIA

Thick cut grilled Wagyu sirloin, seasonal vegetables, béarnaise whip
(Additional 480)

   MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussel, caper, broccolini
(Additional 220)

  POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA

Roman clay pot baked chicken, morel mushroom, pearl onion
(Additional 170)

DOLCI

SELEZIONE DI DOLCI

Sharing selection of daily desserts

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

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