



LA GANGHIJA WINE DINNER 25 September 2025

Created in 2004 by a young winemaker Enzo Rapalino, la Ganghija (that means bunch of grape in local dialect) is in Treiso in the heart of the Barbaresco area. He became very quickly famous for the balance, freshness and elegance of all the wines but especially for the Cru Giacosa.

Total production 45,000 bottles from the 7 hectares of the estate.

MENU

TRIO PIEMONTESE

Assortment of Piedmont Classics

LANGHE CHARDONNAY 2023



AGNOLOTTI RIPIENI DI BRASATO BURRO E SALVIA

Agnolotti Ravioli filled with Braised Beef, Parmesan Fondue, Butter Sage

DOLCETTO D'ALBA 2024



RISOTTO AI FUNGHI PORCINI

Porcini Mushroom Risotto

BARBERA D'ALBA SUPERIORE 2023



COSTINE DI MANZO AL BARBARESCO PURE DI PATATE E TARTUFO NERO

Braised Beef Shortribs in Barbaresco, Truffle Mashed Potato, Black Truffle

BARBARESCO 2017



SELEZIONE DI FORMAGGI PIEMONTESI

Selection of Piedmont Cheese

BARBARESCO GIACOSA 2017

1288 PER GUEST (1088 MERCATO MEMBER)

Set menu is per table service.

*Please advise your server of any food allergies or dietary restrictions.
All Prices are in Hong Kong Dollar and subjected to 10% service charge.*