



**PIEDMONT WINE DINNER**  
**3 December 2025**

Founded in **1890** by **Giuseppe Borgogno**, Damilano stand among the **historic wineries** of **Barolo**. Nestled near the village that lends its name to the so-called “**King of Wines, the Wine of Kings**”, the estate owns one of the region’s most celebrated crus – including Cannubi, Cerequio and Brunate – each revealing a distinct expression of Barolo’s terroir.

Today the third generation – **Paolo, Mario, and Guido Damilano** – continues the family legacy, uniting innovation and tradition through the enduring values of **Land, History** and **People**.

**MENU**

**STUZZICHINO**

*Amuse Bouche*



**ANTIPASTI MISTO PIEMONTESE**

*Mix Piedmonts Appetisers*

**LANGHE CHARDONNAY 2024**



**CREMA DI TOPINAMBUR UOVO E BAGNA CAUDA**

*Jerusalem Artichoke Soup, Egg dust, Bagna Cauda*

**BARBERA D’ASTI 2024**



**AGNOLOTTI DEL PLIN CON FONDUTA E TARTUFO BIANCO**

*Plin Ravioli, Castelmagna Fondue, White Truffle*

**BAROLO LE 5 VIGNE 2020**



**FILETTO DI VITELLO IN CROSTA DI NOCCIOLE**

*Rosted Veal Tenderloin in Hazelnut Crust, Mushroom, Pumpkin Puree’*

**BAROLO BRUNATE 2018**



**SELEZIONE DI FORMAGGI**

*Selection of Tuscany Cheese*

**BAROLO CANNUBI 2018**

**1588 PER GUEST**

**1488 PER GUEST (for 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.*