

San Valentino

STUZZICHINO
Amuse-Bouche

Appetiser - Choice of One

PAPPA AL POMODORO CON MOZZARELLA AL FORNO (V)
Baked Mozzarella, Pappa al Pomodoro

CRUDO DI CAPESANTE MELA VERDE E CAVIALE
Scallop Ceviche, Green Apple, Mint, Caviar

TARTARE DI MANZO
Beef Tartare, Horseradish Sauce

Soup

CREMA DI TOPINAMBUR E TARTUFO NERO (V)
Jerusalem Artichoke Soup, Black Truffle

Primi - Choice of One

RISOTTO AL TARTUFO NERO (V)
Risotto with Shaved Black Truffle

PASTA CON GAMBERI ROSSI DI MAZARA E POMODORINI
Pasta with Sicilian Red Prawn, Fresh Cherry Tomato Sauce

Main Course - Choice of One

CAVOLFIOR ARROSTO E TARTUFO NERO (V)
Roasted Cauliflower, Hazelnut, Thyme, Black Truffle

MAZZANCOLLE AUSTRALI IN CROSTA
Roasted King Prawn with Guanciale, Green Cabbage Puree

BISTECCA DI MANZO
Grilled Ribeye Steak, Vermouth Jus, Cardoncelli Mushroom

Sorbet

SGROPPINO AL LIMONE DI AMALFI (CON ALCOL)
Amalfi Lemon Sgroppino (with Alcohol)

Dessert - Choice of One

BIANCOMANGIARE MANDORLA E FRAGOLE
Strawberry & Almond Blancmanger

TORTA CAPRESE AL CIOCCOLATO CON PANNA
Dark Chocolate & Almond Cake, Chantilly



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Italian Restaurant & Bar

1188 PER GUEST FOR 6-COURSE DINNER
(Appetizer + Soup + Pasta + Main Course + Sorbet + Dessert)

1088 PER GUEST FOR 4-COURSE DINNER
(Appetizer + Pasta + Main Course + Dessert)

188/ 418/ 758 PER GUEST
For Wine Pairing (Two/ Four/ Six selected premium wines)

158/ GLASS, 780/ BOTTLE
Champagne Dore' Cuvee Origine Premier

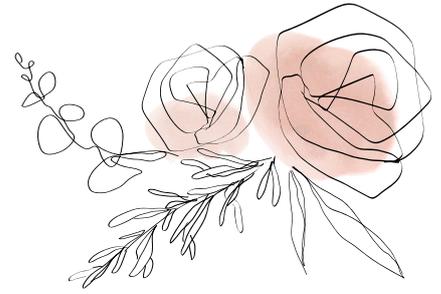


Set Menu is Per Table Service

Please advise your server of any food allergies or dietary restrictions.

*** Minor dish adjustments may occur based on fresh ingredient availability.*

All Prices are in Hong Kong Dollar and subjected to 10% service charge.



A LA CARTE MENU

Antipasti

CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI <i>Scallop, Red Shrimp, Amberjack Carpaccio with Mediterranean Flavors</i>	298	CALAMARETTI E ZUCCHINE FRITTI <i>Fried Baby Calamari, Zucchini, Tartar Sauce</i>	238
LA TARTARE DI OBERTO <i>"Oberto" Beef Tartare</i>	298	LA BURRATA (v) <i>Burrata Cheese(150gr), Mixed Italian Tomatoes</i>	238
INSALATA DI BARBABIETOLE (v) <i>Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic</i>	178	MINISTRONE CLASSICO (v) <i>Classic Vegetable Minestrone Soup (With At Least 12 Different Kinds of Vegetables)</i>	138

Pasta

CAVATELLI AI RICCI DI MARE <i>Cavatelli Aglio Olio Style, Fresh Sea Urchin, Bottarga(Slightly Spicy)</i>	428	FETTUCCINE AL RAGÙ DI VOLATILI <i>Homemade Fettuccine, Braised Farm-raised Poultry (Duck, Guinea Fowl, Chicken) Ragù'</i>	278
TAGLIOLINI ALLO SCOGLIO <i>Homemade Tagliolini Pasta, Mixed Seafood, Cherry Tomato</i>	288	RAVIOLI DI MAGRO GOCCIA D' ORO (v) <i>Homemade Ricotta & Spinach Ravioli, Fresh Tomato Sauce</i>	248
RAVIOLI RIPIENI DI VITELLO <i>Homemade Veal Ravioli, Leek Puree', Broccoli</i>	298	RISOTTO AI FUNGHI DI STAGIONE (v) <i>Carnaroli Risotto with Seasonal Mushroom</i>	288

Secondi Piatti

FILETTO DI MERLUZZO IN CROSTA DI PREZZEMOLO <i>Wild Antarctic Cod (Toothfish) in Parsley Crust, Romanesco, Bagna Cauda</i>	438	TAGLIATA DI MANZO <i>Grilled Sirloin Steak (300g), Roasted Potato, Green Salad</i>	488
SCAMORZA AL FORNO CON VERDURE (v) <i>Baked Scamorza Cheese, Mixed Grilled Vegetable</i>	228		

Tradizionale

BRANZINO SELVATICO AL SALE <i>Salt-Baked Wild Seabass, Mixed Vegetable (approx. 1.2kg)</i>	1198	COSTATA DI VITELLO ALLA "MILANESE" <i>"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomato</i>	548
COSTATA DI MANZO <i>Grilled Stockyard Australian Natural Grain-Fed Prime Rib Steak (approx. 1.2 kg), Grilled Vegetable, Potato</i>	1598		

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