Festaurant Counge Bar



Curated by Chef Gianni Caprioli

APPETISER

Select One

Daily Soup

Greek Salad (V)

Caesar Salad with Avocado

Lightly Spicy Baby Squid Salad

MAIN COURSE

Select One

Mini Rigatoni Pasta with Bolognese
Chitarra Pasta with Fresh Tomato Sauce (V)
Beef Striploin with Mixed Salad and Fried Ratte Potato
Pan-fried Halibut Fillet with Sauteed Vegetables and Creamy Dill Sauce

DESSERT Select One

Tiramisù

Affogato

Cheese with Walnut, Cracker and Honey

(Choose two kinds of cheese)

2 courses

\$328 Per Person

3 courses

\$368 Per Person

Free Flow Filtered Water (Still / Warm / Hot) -\$38 Per Person Sparkling Water - \$58 Per Bottle

Kindly advise your server of any allergies.

Prices are in HKD and a supplementary 10% service charge will be added to the final bill.