

Curated by Chef Gianni Caprioli

ANTIPASTO PLATTER

APPETISER Select One

Daily Soup (V)
Baby Mozzarella Caprese Salad (V)
Parma Ham Caesar Salad
Apple & Shrimp Salad
Asparagus, Onsen Egg with Mache Salad & Hollandaise Sauce
Scrambeled Egg with Truffle & Parmesan

MAIN COURSE Select One

Crab & Cheese Omelette with Mixed Green Salad
Aglio Olio e Peperoncino Lemon Tagliolini with Seared Scallops & Bottarga
Shrimp Orecchiette with Zucchini & a Light Lobster Tomato Sauce
Mixed Mushroom Ravioli with Truffle Cream Sauce (V)
Pan-fried Barramundi Fillet with Thai Asparagus & Mediterranean Sauce
Rib Eye of Beef with Mixed Greens & Ratte Potatoes

DESSERT Select One

Tiramisù
Affogato
Chef's 2 Cheese Selection with Walnuts, Crackers & Honey

3 courses
388 Per Person

Please note that our SET MENU is designed to be enjoyed individually

ADD-ON 90 mins FREE-FLOW WINES 168

Free Flow Purified Still Water (Chilled / Warm / Hot) - 38 Per Person
Maniva Still / Sparkling Water - 58 Per Bottle
San Pellegrino Sparkling Water - 78 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.