

*Curated by Chef Gianni Caprioli*

## APPETISER

Select One

Daily Soup (V)  
Corn Salad with Blueberry Yoghurt Dressing (V)  
Parma Ham Caesar Salad  
Thai Style Baby Squid Salad

## MAIN COURSE

Select One

Crab Meat Chitarra with Tobiko & Pink Vodka Sauce  
Mini Rigatoni Alla Norma (V)  
Pan-fried Red Snapper Fillet with Creamy Dill Sauce  
Rib Eye of Beef with Mixed Greens & Ratte Potatoes

## DESSERT

Select One

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

### **2 courses**

328 Per Person

### **3 courses**

368 Per Person

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

Free Flow Purified Still Water (Chilled / Warm / Hot) - 38 Per Person  
Maniva Still or 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.