



MODERN ITALIAN

VEGETARIAN TASTING MENU

Antipasto

Burrata Cheese
with Mixed Cherry Tomato Jelly

Jerusalem Artichoke Bisque

Handmade Seasonal Fruit Sorbet

Spring Vegetables

Pink Grapefruit Yogurt

\$888 Per Person

Antipasto

Broccoli, Avocado, Eggplant

Burrata Cheese
with Mixed Cherry Tomato Jelly

Jerusalem Artichoke Bisque

Signature Spaghetti
24 Months Parmesan Cheese
with Black Truffle Paste
(4g Fresh Black Truffle +\$108)

Handmade Seasonal Fruit Sorbet

Spring Vegetables

Pink Grapefruit Yogurt

\$1,088 Per Person

Please Advise Our Staff If You Have Any Food Allergies and Intolerance That We Should Be Aware Of

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge



MODERN ITALIAN

TASTING MENU

Antipasto

Sicilian Red Prawn Tartare
and Caviar with Celeriac Puree

Light Curry Crab Bisque

Handmade Seasonal Fruit Sorbet

Slow-cooked French Baby Pigeon
with Black Truffle in Red Wine Sauce

or

Charcoal Grilled
Miyazaki Wagyu Beef Tenderloin
in Port Wine Sauce
(Supplement \$198)

Pink Grapefruit Yogurt

\$988 Per Person

Antipasto

Sicilian Red Prawn Tartare
and Caviar with Celeriac Puree

Prosecco, Fantinel, DOC

Pan Seared Razor Clam with Salmon Roe
in Garlic Foam and Cream Leek

Light Curry Crab Bisque

Spaghetti with Lamb Ragù

M. Chapoutier Crozes-Hermitage La Petite Ruche

or

Spaghetti with Hokkaido Sea Urchin
(Supplement \$198)

Handmade Seasonal Fruit Sorbet

Slow-cooked French Pigeon
with Black Truffle in Red Wine Sauce

Bibi Graetz Casamatta, Rosso IGT Toscana

or

Charcoal Grilled Miyazaki Wagyu
Beef Tenderloin in Port Wine Sauce
(Supplement \$198)

Bibi Graetz Casamatta, Rosso IGT Toscana

Pink Grapefruit Yogurt

Moscato dAsti, Saracco

\$1,288 Per Person

4 glasses of Wine Pairing HK\$498 Per Person

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