



FESTIVE DINNER

December 24, 25 and 31

APERITIVO

AORI-IKA

tuna, puttanesca sauce

BLUE LOBSTER

puntarelle, olive oil sabayon

WINTER CONSOMMÉ

pearl vegetables, melanosporum black truffle

RISO

sea urchin, lime

BOTTONI

turnip tops, garlic

OR

TAGLIOLINI

aromatic chicken jus, parmigiano, alba white truffle (supplement \$680)

ROE DEER

chestnut, blueberry jus

OR

KIWAMI BEEF M9

pumpkin, preserved truffle (supplement \$480)

PEAR

ricotta, peppercorn

SWEET ENDING

\$2080

SYMPOSIUM WINE EXPERIENCE

\$1480 (7 GLASSES)

Menu is subject to change without prior notice

All prices are in hkd & subject to 10% service charge and 1% surcharge to fund regenerative farming practices.