



## 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 \$880)

#### ROE DEER

chestnut, blueberry jus

or

#### KIWAMI BEEF M9

pumpkin, preserved truffle (supplement \$480)

#### PEAR

ricotta, peppercorn

### SWEET ENDING

\$2,080

Symposium Wine Experience \$1,480 (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.