

San Valentino Lunch

Aperitivo

RED PRAWN

Coral pannacotta, lemon, caviar

SEABASS

Mussels, preserved yellow tomato

WILD MUSHROOM

Sabayon, custard, crisp

LINGUINE

Scampi, basil, lemon

BEEF

M7 Sirloin, artichoke, burned leeks sabayon

STRAWBERRY TART

Sweet Ending

\$1,580



San Valentino Dinner

Aperitivo

RED PRAWN

Coral pannacotta, lemon, caviar

BLUE LOBSTER

Fennel, citrus sabayon

SEABASS

Mussels, preserved yellow tomato

WILD MUSHROOM

Sabayon, Custard, Crisp

LONG SCIALATIELLI

Zucchini, basil, king crab

BOTTONI

Burrata, honey peas, uni

BEEF

M9 Sirloin, artichoke, burned leeks sabayon

STRAWBERRY TART

Sweet Ending

\$2,880

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.