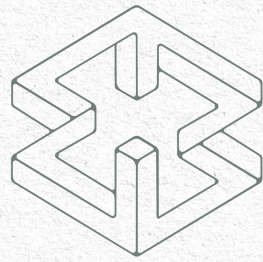


VALENTINE'S LUNCH MENU



APERITIVO

CUTTLEFISH

“puttanesca”, wild oregano

LANGOUSTINE

citrus sabayon, baby romaine

LONG SCIALATIELLI

zucchini, caviar

BOTTONI

buffalo robiola, mushroom consommé, black truffle

KIWAMI BEEF

kohlrabi, seaweed, black truffle

FRAGOLA

SWEET ENDING

\$1580

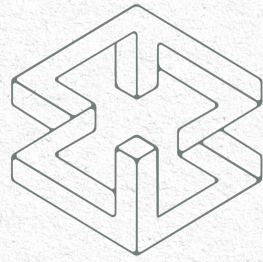
WINE EXPERIENCE

\$980 (6 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.

VALENTINE'S DINNER MENU



APERITIVO

RED PRAWN

coral pannacotta, lemon, caviar

CUTTLEFISH

“puttanesca”, wild oregano

LANGOUSTINE

citrus sabayon, baby romaine

LONG SCIALATELLI

zucchini, caviar

BOTTONI

buffalo robiola, mushroom consommé, black truffle

MARKET FISH

seawater, parsley

KIWAMI BEEF

kohlrabi, seaweed, black truffle

FRAGOLA

SWEET ENDING

\$2880

WINE EXPERIENCE

\$1480 (8 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.