



italian signature tasting menu

"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and crispy capers

鮪魚小牛肉配醃漬生鮪魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

burrata with fresh figs, datterino tomatoes and pesto sauce

布拉塔芝士佐新鮮無花果、櫻桃番茄及青醬

"poached egg" parmesan cheese cream, Jerusalem artichoke foam and truffle

水煮蛋巴馬臣芝士忌廉醬、菊芋泡沫及松露

king crab salad with caviar, cucumber and green apple extract

蟹肉沙律配魚子醬配青瓜及青蘋果精華

additional HKD 98 另加 HKD 98 元

select one

tagliatelle pasta with porcini mushroom sauce, parsley oil and black truffle

意大利寬扁麵配牛肝菌醬、香芹油及黑松露

home made pici pasta with wagyu beef bolognese ragu

手工意大利圓麵配和牛番茄肉醬

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

additional HKD 98 另加 HKD 98 元

select one

acqua pazza style seabass, baby broccoli and confit datterino tomatoes

義式「泉水煮」海鱸魚配嫩莖西蘭花與油漬櫻桃番茄

whisky glazed suckling pig with seasonal vegetables

威士忌釉烤乳豬佐時令鮮蔬

seared bluefin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato

糖醋茄子、油封番茄、開心果醬烤藍鱈魚片

additional HKD 198 另加 HKD 198 元

red wine braised short ribs with autumn sauces and "focaccina"

紅酒燉牛小排配秋季風味醬汁和意式麵包

additional HKD 198 per portion 另加 HKD 198 元

tiramigiù

coffee cremeux, tiramisu cream and crunchy chocolate pearls

流心意大利提拉米蘇

988 per person



japanese signature tasting menu

pani puri with sashimi tartare
bluefin tuna chopped with spicy sauce and spring onion, caviar,
chopped salmon with Japanese onion and ponzu jelly
刺身他他伴帕尼普尼脆球

slow cooked pork and japanese eggplant miso soup
慢煮豬肉配日本茄子味噌湯

prawn and seasonal vegetable tempura
酥炸海老野菜天婦羅

thinly sliced yellowtail sashimi with japanese onion dressing
薄切油甘魚 · 和風洋蔥汁

additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid
日本押麥配明太子荳乳湯配海膽及魷魚

stir-fried udon with japanese mixed vegetables
日式雜菜炒烏冬

simmered wagyu beef gyu-don
日式薄切和牛丼飯

additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒

chilli teriyaki lamb with yuzu, garlic and miso
照燒香辣羊架 · 柚子香蒜味噌

grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce
燒美國安格斯肉眼扒 · 黃芥末照燒醬

additional HKD 98 另加 HKD 98 元

stone-grilled wagyu and crispy garlic chips
served with three sauces: onion and garlic - sour soy - sansho pepper soy
石燒和牛伴炸蒜片配三色汁

additional HKD 368 per portion 另加 HKD 368 元

matcha-me

vanilla and white chocolate japanese ganache,
matcha mousse & crumble and matcha dome

抹茶慕絲半球蛋糕配日式奶油巧克力醬

988 per person

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server