

STARTERS

Crispy Tofu Salad (V)	\$88
<i>with tomato, green pepper and yuzu dressing</i>	
Slow Cooked Egg	\$128
<i>with asparagus, caviar and potato fondue</i>	
Quail Salad	\$138
<i>with braised grapes, pancetta and quail sauce</i>	
Crab Salad	\$148
<i>with couscous, orange, grapefruit, avocado and lemon cream</i>	
Marinated Black Cod	\$158
<i>with miso and baby eggplant</i>	
Fassone Beef Tartare	\$158
<i>with bruschetta and rocket salad</i>	
Pan Seared Scallops and Foie Gras	\$198
<i>served with pumpkin and aged balsamic vinegar</i>	
Fritto Misto	\$188
<i>with baby red prawns, scallop, squid, tiger prawn, asparagus and zucchini</i>	
Chilled Gazpacho	\$ 88
<i>with green bell pepper, cherry tomatoes, and onion</i>	
Scampi Cappuccino	\$ 138
<i>with brandy and scampi foam</i>	

Due to the complexity of our dishes, not all ingredients are listed in the description. Please advise our staff of any allergies.

All prices are in Hong Kong dollars and subject to 10% service charge

PASTAS

Spaghetti (V)	\$98
<i>with artichoke, zucchini and tomato sauce</i>	
Homemade Pappardelle	\$128
<i>with homemade veal and pork meatballs and parmesan cheese</i>	
Homemade Tortellini	\$148
<i>stuffed with Iberian pork and chorizo with parmesan cheese fondue</i>	
Cinnamon Risotto	\$158
<i>with Iberian pork spare ribs and parmesan cheese</i>	
Fettuccini	\$168
<i>with artichoke and scampi ragout</i>	
Homemade Squid Ink Tagliolini	\$168
<i>with bouchot mussels, Japanese clams and basil butter puree</i>	
Angel Hair	\$198
<i>with uni, cherry tomatoes and garlic chips</i>	
Spaghetti	\$208
<i>with Boston lobster, rosemary and tomatoes</i>	
Ravioli	\$238
<i>stuffed with zucchini, buffalo mozzarella and tiger prawns</i>	

*****Preparation Time: Please be informed that all pasta dishes take
approximately 20 minutes *****

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DESSERTS

Almond Panna Cotta.....	\$ 68
<i>with amaretto jelly , tuile and candied almonds</i>	
Pan Fried Brioche.....	\$ 68
<i>with vanilla ice cream</i>	
Apple Tart.....	\$ 68
<i>with vanilla ice cream</i>	
Chocolate Passion Fruit Crème.....	\$ 78
<i>with cocoa sugar crust and pistachios</i>	
Dessert of the Day.....	\$ 78

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