

VENETO REGION TASTING MENU

AMUSE-BOUCHE

UOVO IN CAMICIA IN SALSA TARTUFATA

poached organic eggs • white asparagus • black truffle & parmesan sauce
San Angelo Pinot Grigio IGT, Tuscany, Castello Banfi, 2021 /
grappa infused, Trentino, Marzadro, Pino Mugo

RISOTTO CAPESANTE E ORO

acquerello carnaroli rice • scallops • white asparagus • gold leaves
Le Marne Gavi DOCG, Piedmont, Michele Chiarlo, 2022 /
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • vanilla ice cream • Moët & Chandon champagne

MEDAGLIONE DI MANZO AL PEPE VERDE

Australian M5 Wagyu tenderloin • seasonal vegetables • green peppercorn sauce
or

GAMBERONI AL LARDO DI COLONNATA

grilled king prawns • lardo • saffron risotto • Chardonnay wine sauce
Terre Red IGT, Trentino, San Leonardo, 2021 /
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

PANNACOTTA PISTACCHIO E CAFFE

coffee panna cotta • pistachio ganache • caramelized pistachio • coffee sauce
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,288 per person

Signature Club member \$1,088 per person

wine or grappa pairing \$528

All prices are in Hong Kong dollars and subject to a 10% service charge
If you have any dietary requirement or allergy, please inform our service team
(S) - SIGNATURE (V) – VEGETARIAN
Not applicable to any discount or cash coupon



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APPETISER

SFORMATO FONTINA E TARTUFO (S) (V)

double-baked soufflé • fontina • parmesan • summer truffle
\$208

INSALATA DI SPINACI E CAPRINO

spinach salad • goat cheese • pumpkin chips • aged balsamic
\$188

LA BURRATA (S)

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes
\$268

OSTRICHE ALLA FIORENTINA

baked oyster • spinach • besciamella sauce • aromatic breadcrumbs
\$288

INSALATA DI GRANCHIO ZAFFERANO E LIMONE

Alaskan king crab • saffron mayonnaise • frisse • fennel • salumi powder
\$368

INSALATA D'ARAGOSTA ALLA CATALANA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion
\$368

VITELLO TONNATO AL TARTUFO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle
\$288



HANDMADE PASTA

CULURGIONES SARDI AI FUNGHI PORCINI (S)

jumbo culurgiones pasta • roosevelt potato • Luganiga sausage
sage & porcini mushroom sauce
\$288

RAVIOLI ERBETTE PINOLI E LIMONE (V)

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard
lemon zest • pine nuts • sage & butter sauce
\$228

AGNOLOTTI DI ANATRA IN CREMA TARTUFATA (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$268

FETTUCCINE AL RAGU DI AGNELLO E TIMO

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme
\$248

PASTA MILLEFOGLIE

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan
besciamelle • Italian tomato sauce
\$268

TAGLIERINI ALLA NERANO E VONGOLE

taglierini pasta • clams • parmesan • green zucchini • mint • lemon zest
\$288

TAGLIOLINI AL GRANCHIO E NDUJA (S)

tagliolini • Alaskan crab meat • Calabrian Nduja salami
San Marzano & Datterini tomato
\$348

CAVATELLI MARE E MONTI

cavatelli • Boston lobster • shrimps • clams • mussels • calamari
zucchini • San Marzano tomato sauce
\$398



SEAFOOD

MERLUZZO MADEIRA, FINOCCHI E FINFERLI

pan-baked black cod • asparagus • kale • new potatoes
carrots • Madeira wine & girolles mushrooms sauce
\$428

GRIGLIATA DI PESCE

grilled swordfish loin • king prawn • octopus • frisse & rocket salad • saffron aioli
\$398

BRANZINO AI FRUTTI DI MARE

800grams Mediterranean seabass • clams • mussels
Chardonnay wine sauce • Datterini & San Marzano tomatoes
\$788

MEAT

FILETTO DI MANZO AFFUMICATO (S)

smoked & pan-roasted 220 grams M4 Wagyu tenderloin
new potatoes • root vegetables • veal jus
\$548

OSSOBUCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce
\$428

COSTATA DI AGNELLO IN CROSTA DI PISTACCHIO

Australian lamb rack • pistachio crust • celeriac puree
crispy polenta • seasonal vegetables • Porto sauce
\$448

BISTECCA DI MAIALE

grilled 250 grams Iberico pork chop • Sicilian caponata • potato gratin • Marsala sauce
\$398

COSTATA DI MANZO

grilled 300 grams U.S. Holstein ribeye • seasonal vegetables • veal jus
\$588

TAGLIATA DI MANZO ALLA NAPOLI

grilled 220 grams A5 Miyazaki Wagyu sirloin • rocket salad • parmesan
\$598

BISTECCA DI BRONTOSAURO

grappa flamed 1.4 kg M4 Australian Wagyu tomahawk • mushrooms
spinach • potato gartin • Porto Sauce
\$1,988



SOUP

IL MINISTRONE GENOVESE (V)

Genovese minestrone soup • basil pesto

\$168

ZUPPA CREMOSA AI CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli

\$198

SIDE DISH

INSALATA MISTA (V)

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes

\$98

INSALATA DI FINOCCHI RUCOLA E POMODORINI (V)

Italian wild rocket • fennel • Datterini tomatoes

\$98

POTATE ARROSTO AL TARTUFO (V)

roasted new potatoes • black truffle sauce

\$98

SPINACI ALL'AGLIO CROCCANTE (V)

Italian wild spinach • crispy garlic

\$98

FUNGHİ MISTI (V)

wild mushrooms • thyme

\$98



PIZZA

BUFALINA (V)

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese
cherry mozzarella cheese • basil
\$248

CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes
\$268

LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese
rocket • Datterini tomatoes
\$328

NAPOLETANA

Margherita base • anchovy • olives • capers • garlic chips
\$228

CALABRESE

Margherita base • N'duja spicy salami • stracciatella cheese
red bell peppers • Datterini tomatoes
\$268

LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage
wild mushrooms • scamorza cheese • rocket
\$288

PESCATORA

Margherita base • prawns • smoked salmon • sea bass
calamari • clams • mussels • Datterini tomatoes
\$328



DOLCE

SEMIFREDDO PISTACCHIO (S)	\$118	CAPRESE AL CIOCCOLATO FONDENTE E MANDORLE	\$118
half-frozen pistachio mousse croccante biscuit • raspberry sauce		chocolate & almond cake toffee sauce • hazelnut ice cream	
MISTRAL TIRAMISU (S)	\$118	TORTA AL FORMAGGIO	\$118
signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao		eggless cheese cake strawberry compote • vanilla cream	
TARTA DI LIMONI CON MERINGA	\$118	AFFOGATO AL CIOCCOLATO	\$118
Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet		vanilla ice-cream • cacao warm chocolate • Kimbo coffee	
PIZZA FRANGIPANE E MELE	\$168	COPPA GELATO	\$148
apple crumble pizza • Marsala ice cream		pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce	

DESSERT WINE

BOTTEGA MOSCATO NV	\$550
BOTTEGA PINK MOSCATO NV	\$620
MOSCATO D'ASTI	\$650

DIGESTIF

AMARETTO	\$75
AVERNA AMARO	\$75
FRANGELICO	\$75
LIMONCINO	\$88

