
- Crudo -

Scallop Crudo Menton Lemon Emulsion	198
Marinated Hamachi Green Apple, Celery Dressing	198
Fresh Uni in Shell Melba Toast	228
Caviar Oscietra Prestige 50g	1288
La Gillardeau N. 5	3pcs/6pcs 218/398
La Spéciale N. 2	3pcs/6pcs 218/398

- Boards -

Artisanal Cheese Selection Fruit Bread, Fig Chutney	328
Pata Negra Iberico Ham Pan Con Tomato	348
Parma Ham Sant'Ilario Olive Oil Grissini, Homemade Giardiniera	328

- Side Dishes -

Sautéed Ratte Potatoes	98
French Beans	98
Garlic Romanesco	98
Sautéed Wild Mushrooms	98
Dried Fruit Couscous	98

- Starters -

Red Tuna Carpaccio Oyster Leaf, Tuna Sauce Seaweed Rice Crackers	248
Sustainable Blue Prawn Marie Rose Sauce, Gem Lettuce	268
Oberto Fassona Beef Tartare Pomme Gaufrette	258
Purple Artichoke Salad Black Olive Tapenade, Baby Spinach Crispy Parmesan	228
Grilled Octopus Potato Espuma, Salsa Verde	268
Tomato Tart À La Provençale IGP Apulia Burrata	248

- Main Dishes -

Riviera Red Prawn Linguine Salicornia, Lemon Zest, Basil	398
Roasted Potato Gnocchi Wild Mushrooms, Lardons, Chestnut	328
Lumina Lamb Rack Rainbow Swiss Chard, Nardin Anchovies Jus	418
Veal Loin Milanese Baby Arugula Salad, Confit Tomato Saffron Aioli	448
Pan Seared Line Caught Seabass Purple Artichoke, Noilly Prat Sauce	428
Fritto Misto Deep Fried Squid, Blue Shrimp, Red Mullet, Whitebait Ice Fish, Tartare Sauce	378
AUS Premium Black Angus Striploin M5 Radicchio Salad, Walnut, Black Garlic Sauce	468

- Desserts -

Absolute Amedei Chuao Chocolate Sorbet Chocolate Crumble, Whisky Chocolate Sauce	188	Pecan Mille-Feuille Pecan Praline, Caramel, Truffle Ice Cream	158
Rum Orange Infused Sponge Cake Madagascar Vanilla Chantilly	158	Mont Blanc Tart Cassis Confit, Almond Cream	158

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.