

Bar Bites

Fassona Beef Tartare Cone , Parmesan Cheese, Salsa Verde	228
Mediterranean Tuna Tacos , Avocado, Coriander Cress	228
Stuffed Fried Chicken Wings , Chorizo, Rice, Sweet & Spicy Chili Sauce	218
Black Truffle French Fries , Comté Cheese 	128
Mini Wagyu Rossini Burger , Cheddar Cheese, Onion Compote	258
Toasted Sandwich , Butcher Ham, 24 Months Aged Comté Cheese, Black Truffle	238
Grilled Ham & Cheese Bikini	218
Qura Bikini , Scottish Salmon, Oscietra Caviar	998
Beef Skewers , Lardo, Jalapeño Emulsion, Ginger, Yoghurt Mint Dip	288
‘Char Siu’ Gua Bao , Honey Mustard Mayonnaise, Pickled Cucumber, Spring Onion	188
Kurobuta Pork Katsu Sando , Cabbage, Yuzu Pepper	328
Calamari & Squid Ink Arancini , Hokkaido Uni, Wasabi Emulsion	188
Boston Lobster Mini Bun , Marie Rose Sauce, Apple, Crispy Celery	288
Spanish Tortilla , Iberico Paleta, Manchego Cheese, Chervil Cress	198
Deep Fried Polenta , Hummus 	168
Seasonal Vegetable Crudités , Herbs Yoghurt Dip, Balsamic Vinegar Dressing 	168
Grilled Halloumi & Eggplant Skewers 	168
Spicy Tomato Salsa, Basil Cress	

Boards

Artisanal Cheese Selection 	328
Fruit Bread, Fig Chutney	
Pata Negra Iberico Ham	408
Pan Con Tomato	
Parma Ham Sant’llario	338
Olive Oil Grissini, Homemade Giardiniera	
Artisanal Cheese Selection & Pata Negra Iberico Ham	478
Toast Bread, Tomato Compote	

Crudo

Scallop Ceviche	268
Red Onion, Radish, Yellow Bell Pepper	
Bluefin Tuna Tataki	278
Tomato Concassé, French Bean, Tuna Emulsion	
Fresh Hokkaido Uni in Shell	328
Potato Foam, Melba Toast, Lemon Curd	
Caviar Oscietra Prestige 50g	1388
La Gillardeau N5	3pcs/6pcs 218/408
La Speciale N2	3pcs/6pcs 258/438

Starters

Langoustine	438
Marie Rose Sauce, Gem Lettuce, Espelette	
Grilled Octopus	288
Potato Espuma, Salsa Verde, Parsley Cress	
Bell Pepper Escalivada 	198
Olives, Pickled Onion, Parsley	
Tomato Tart à la Provençale 	248
Apulia Burrata, Pesto, Basil Cress	
Spinach Salad 	228
Buffalo Blue Cheese, Asparagus, Quail Egg, Honey Mustard Dressing, Nasturtium Leaves	
Belgium Endive Salad 	228
Baby Fennel, Blood Orange, Roasted Almond, Citrus Dressing	
Mediterranean Seafood Salad	278
Squid, Octopus, Prawn, Cherry Tomato, Celery, Olives, Lemon Dressing	

Main Dishes

Riviera Red Prawn Spaghetti	448
Salicornia, Lemon Zest, Basil	
Homemade Ravioli 	348
Parmesan Cheese Ganache, Summer Vegetables, Affilla Cress	
Fritto Misto	348
Deep Fried Seasonal Fish, Squid, Wild Caught Shrimp, Whitebait Ice Fish, Tartar Sauce	
Pan Seared Seabass	448
French Bean, Olive, Cherry Tomato Confit, Micro Herbs, White Wine Sauce	
Wild-Caught Eastern Australian King Prawns	388
Catalana Salad	
Australian Wagyu M5 Striploin	518
Potato Pavé, Roasted Purple Artichoke, Rosemary Beef Jus	
French Chicken Cordon Bleu	388
Smoked Cooked Ham, Comté Cheese, Roasted Portobello, Watercress Salad, Pickled Shallot	
Lamb Cutlets	448
Spinach, Pine Nuts, Golden Raisins, Lamb Jus	

Side Dishes

Roasted Rosemary Ratte Potatoes 	108
Sautéed Green Asparagus , Fennel Seed, Parsley Cress 	108

Sweet

Amedei Chuao Chocolate Fondant Tart	188
Chocolate Ice Cream, Fermented Cacao Sauce	
Strawberry Rhubarb Choux	198
Amalfi Lemon Confit, Strawberry Sorbet, Opalys Whipped Crémeux	
Caramelized Puff Pastry Grissini	138
Almond Praline, Vanilla Cream	
Tiramisu Cannoli	158
Mascarpone Espresso Crémeux	



Vegetarian

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