



ONES RESTAURANT AND LOUNGE


WEEKDAY LUNCH

STARTERS

House-made **RICOTTA**, cucumber, pine nut, 12 year balsamic

Chef's **SOUP** of the day


Grilled **OCTOPUS**, crab, guacamole, yuzu aioli | + \$ 88 |

 SRF Wagyu **TARTARE**, caviar, confit yolk, Nanko plum | + \$ 268 |
(served tableside)

MAINS

Market **FISH** of the day, caramelized onion, sauteed green peas, Sichuan sour fish soup

Seared **DUCK** breast, pickled daikon, N.T. vegetables, plum red wine jus

 Linguine **GAMBERONI**, cherry tomato, aglio olio | + \$288 |

WAGYU, savoury zucchini cake, grilled eggplant & baby corn, tomato coulis

SRF, USA | + \$188 |

HIDA-GYU, JAPAN | + \$288 |

DESSERTS

MONT BLANC, chestnut, mandarin orange jam & sponge

STRAWBERRY, balsamic, lychee & shiso sorbet

House white or red wine by the glass \$88

3-Course Menu (Starter + Main + Dessert) **\$488**

4-Course Menu (2 Starters + Main + Dessert) **\$588**

Prices are in HKD and are subject to a 10% service charge