



## LUNCH MENU

House wine by the glass \$88

White - La Croix Belle, Grenache Blanc, Viognier - Languedoc, France - 2024

Red - La Croix Belle, Syrah, Grenache - Languedoc, France - 2022

House-made **RICOTTA**, seasonal fruit, dried herb, artisan bread

**CRAB** Croquette, local 'meat carb', salsa rosso, cajun tartar sauce | + \$168 |

or

Wagyu **CARPACCIO**, caviar, arugula, 24-month aged Parmigiano Reggiano

or

Classic **CAESAR** salad, local heart of romaine

or

Seafood **CEVICHE**, tiger milk, coriander


Chef's **SOUP** of the day

Market **FISH** of the day, celtuce, yuzu ponzu

or

Seared **DUCK** breast, grilled spinach, mushroom risotto, black cherry jus

or

 Linguine **GAMBERONI**, Sicilian red prawns, aglio e olio | + \$328 |

or

Grilled **OX TONGUE**, chimichurri, French beans, mashed potato

**TIRAMISU**, mascarpone, coffee, ladyfinger

## SIDES

Nagano Tomatoes Salad \$98      Sautéed Broccolini \$98

*\$448 per guest*

The cake service charge will be \$50 per guest  
Prices are in HKD and are subject to a 10% service charge