



ONES RESTAURANT AND LOUNGE


WEEKDAY LUNCH

STARTERS

BURRATA, persimmon, raspberry jelly, balsamic pearls, hazelnut

Festive chestnut **SOUP**, slow-cooked chicken


Steamed blue **MUSSELS**, creamy white wine | + \$ 88 |

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

MAINS

Baked local **SEABASS**, local vegetables rataouille

Braised Iberico **PORK** cheek, braised lentils, pickled apricots, red wine jus

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

WAGYU, wild mushrooms trio, truffle jus

SRF, USA | + \$ 188 |

HIDA-GYU, JAPAN | + \$ 288 |

DESSERTS

Risotto ai **MIRTILLI**, mascarpone, blueberry, yogurt ice-cream

TIRAMISU, coffee meringue & crumble, Bailey's glazing

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