



ONES RESTAURANT AND LOUNGE


WEEKDAY LUNCH

STARTERS

BURRATA, zucchini, cherry tomato, port wine dressing

Chef's **SOUP** of the day


Salmon **CROQUETTE**, dill yogurt, trout roe | + \$ 88 |

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

MAINS

MARKET FISH, grilled fennel, chili puree, fennel granny smith veloute

Slow-cooked **CHICKEN** breast, asparagus, kohlrabi, orange & lemon sauce

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

WAGYU, burdock root, okra, sansho pepper sauce

SRF, USA | + \$ 188 |

HIDA-GYU, JAPAN | + \$ 288 |

DESSERTS

MANGO mousse, coconut, mango mandarin sorbet

TIRAMISU, mascarpone, 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