



ONES RESTAURANT AND LOUNGE


WEEKDAY LUNCH

STARTERS

House-made **RICOTTA**, tomato jelly, pistachio, balsamic caviar

Chef's **SOUP** of the day


Catch of the day **CEVICHE**, diver scallops, octopus, leche de tigre | + \$ 88 |

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

MAINS

Market **FISH** of the day, pear, salsify, dill pesto

Braised Iberico **PORK** cheek, Chinese sausage risotto, asparagus, walnuts

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

WAGYU, broccolini, cauliflower, black cherry

SRF, USA | + \$188 |

HIDA-GYU, JAPAN | + \$288 |

DESSERTS

STRAWBERRY, balsamic, lychee & shiso sorbet

CHOCOLATE tart, coffee meringue, Chantilly cream, rum

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