



## 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, 30-month aged parmigiano reggiano

*or*

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

*or*

**CALAMARI**, pesto verde, heirloom tomatoes

Chef's **SOUP** of the day

Market **FISH** of the day, clam chowder, stewed local vegetables

*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, lady finger

## SIDES

Nagano Tomatoes Salad \$98

Sauteed Broccolini \$98

**\$448** per guest

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