



LUNCH MENU

House white or red wine by the glass \$88

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

Pomodoro **ARANCINI**, olive aioli

Classic **CAESAR** salad, local heart of romaine, house-smoked bacon

or

Sauteed local **CALAMARI**, pesto verde, bean sprouts

or

SRF Wagyu **TARTARE**, caviar, confit yolk, Nanko plum

Chef's **SOUP** of the day

Market **FISH** of the day, Puttanesca, orzo

or

Braised **IBERICO** pork cheek, cauliflower crunch & puree, pomegranate

or

 Linguine **GAMBERONI**, cherry tomato, aglio olio | + \$328 |

or

SRF **WAGYU**, roasted local potatoes, arugula, green peppercorn bordelaise

TIRAMISU, mascarpone, coffee, lady finger

\$428 per guest

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