



ONES RESTAURANT AND LOUNGE


WEEKDAY LUNCH

STARTERS

BURRATA, heirloom tomato, pesto, balsamic pearls

Chef's **SOUP** of the day


Scallop **CARPACCIO**, squid, kiwi, passionfruit | + \$ 88 |

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

MAINS

MARKET FISH, polenta, buckwheat, semi-dried tomato

Seared **DUCK** breast, amaranth, plum & barley, port jus

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

WAGYU, sweet potato, hazelnut, morel

SRF, USA | + \$ 188 |

HIDA-GYU, JAPAN | + \$288 |

DESSERTS

TOFU mousse, black sesame, honey rice krispies

MELON, coconut crumble, pistachio sponge, yogurt ice-cream

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