

# Lunch Break

APPETIZER + MAIN + DESSERT

## APPETIZER

(CHOOSE ONE FROM BELOW)

BABY GEM, ALICI & PARMIGIANO  
Baby Gem Salad, Anchovy,  
Sliced Parmesan, Garlic Crouton

 INSALATA DI FREGOLA SARDA  
Sardinian Fregola, Taggiasca Olive,  
Sun Dried Tomato

CARPACCIO DI MANZO,  
YOGURT E MENTA | +88  
Beef Carpaccio with Greek Yogurt & Mint

TATAKI DI TONNO,  
FINOCCHI & ARANCIO | +88  
Tuna Tataki, Fennel, Oranges

## MAIN COURSE

 RISOTTO | 368  
Risotto with Artichoke & Truffle Oil

CALAMARATA AL RAGU DI SALSICCIA , VERDURINE | 388  
Calamarata Pasta, Italian Sausage, Fresh Mirepoix Vegetable

LINGUINE AI GAMBARO, NDJUA & POMODORINI | 428  
Linguine Pasta, Calabrian Nduja, Cherry Tomato Sauce

SUPREMA DI POLLO CON CREMA DI ASPARAGI E POMODORINI SALTATI | 368  
Chicken Breast, Asparagus Cream, Sautee Cherry Tomato

FILETTO DI BRANZINO CON OLIVELLE, PATATE E POMODORINI | 428  
Seabass filet, Black Olive, Potato, cherry tomato

CARRE DI AGNELLO | 488  
Lamb Rack, Crashed Potato, Baby Spinach

CONTROFILETTO DI MANZO | 528  
Grilled Australian Striploin 270 days grain Feed M3

## DESSERT OF THE DAY SERVED WITH COFFEE OR TEA

\*Additional \$58 for upgrading to any dessert from the a la carte menu

DOLCEZZE DEL NOSTRO PASTICCIERE  
Daily Fresh Prepared Dessert

 Vegetarian

Please advise your server of any food allergies or dietary restrictions.  
All prices are in Hong Kong Dollars and subject to a 10% service charge.