

HOUSE WINE /
COFFEE / TEA + 38

Lunch Menu

2 COURSES AT **\$188/UP** PER PERSON
STARTER / MAIN COURSE / DESSERT

STARTER

INSALATA CESARE
Romaine Lettuce, Anchovy,
Guanciale

 SOUP OF THE DAY

 INSALATA DI BURRATA
Burrata Salad

INSALATA DI TONNO | +\$38
Seared Tuna with Salad

TARTARE DI MANZO | +\$68
Classic Beef Tartare

MAINS

 SPAGHETTI | \$188
Spaghetti Pasta with Tomato & Basil Sauce

FUSILLI | \$208
Fusilli Pasta with Beef Cheek Ragout

POLLO ARROSTO | \$288
Roasted Spring Chicken with Mixed Vegetables

 PASTA OF THE DAY | \$288

FILETTO DI SALMONE | \$328
Salmon Fillet with Baby Corn and Kenyan Beans

STUFATO DI MANZO | \$328
Australian Wagyu Beef Stew

COSTOLETTA D'AGNELLO | \$368
Grilled Lamb Chops with Pear & Red Wine
Reduction

 CATCH OF THE DAY | \$468

ARAGOSTA ALLA GRIGLIA | \$588
Grilled Whole Lobster with Lemon Butter Sauce

★★★ MANZO DI WAGYU | \$688
Mayura Striploin Chocolate Fed Wagyu M9+
with Beetroot & Parmesan Sauce (160 grams)

DESSERT

LEMON SORBET WITH FRESH FRUITS

NEW YORK CHEESECAKE

CREME BRULEE'

PANNA COTTA

LAVA CAKE | +38

DESSERT + COFFEE / TEA: \$68

★★★ Signature

 Vegetarian

 Chef's Recommendation

BELU – Free Flow Still or Sparkling Water +38/per person / Hot Water \$18/per person

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