

# Lunch Break

APPETIZER + MAIN + DESSERT

## Appetizers

CHOOSE ONE FROM BELOW

 **D.O.P BUFFALO MOZARELLA**

Arugula, Figs and Balsamic Vinegar Dressing

**CUTTLEFISH "TAGLIATELLE"**

Green Peas Pureè, Sundried Tomato Salad,  
Taggiasca Olives

### SOUP OF THE DAY

 **APULIA BURRATA + 68**

Heirloom Tomato Salad, Basil Oil

**24 MONTH AGED PARMA HAM +68**

Cerignola Olives and Vegetable "Giardiniera"

## Main Course

**TAGLIATELLE PRAWN 298**

Prawn, Zarda Sauce and Bagnacauda Fondue

**RISOTTO 328**

Foie Gras and Pink Peppercorn

**SEARED SNAPPER 348**

Zucchini Scapece, Butter Sauce

**JAPANESE TUNA TATAKI 348**

Sauteed Cherry Tomato, Origano and Capers

**LUGANEGA SAUSAGE 368**

Bell Pepper and Onion Casserole

**SMOKED AUSTRALIAN BEEF TENDERLOIN 428**

Potato Pureè and Shallot Fondent

## Dessert of the day

SERVED WITH COFFEE OR TEA

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

 Vegetarian

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