

La Vetrina
Created by Executive Chef Stefano

Tuna Belly and Sea Urchin “Cocktail”

HK\$178

Wine Suggestion: Zonin Prosecco, Brut NV

\$100/glass

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Grilled San Remo Red Prawns “alla Diavola”

HK\$178

Wine Suggestion: Zenato Pinot Grigio delle Vanazie

\$95/glass

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Pumpkin Ravioli with Parmigiano Cheese Foam

HK\$218

Wine Suggestion: De Martino Legado Reserva Chardonnay

\$90/glass

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Braised Wagyu Beef Cheek and Tongue,

Smoked Potatoes Mouseline, Ginger Baby Carrot

HK\$328

Wine Suggestion: Castello Romitorio Morellino di Scansano DOCG \$110/glass

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Selection of Fine Cheese and Walnut, Raisins Bread, Home Made Jam

HK\$168

Or

Chocolate Magic

with Almond Dacquoise White Chocolate Biscuit and Dark Chocolate Mousse

HK\$158

Caffé

Pasticcini

Taste It All HK\$788.00 per person

Experience It with Wine Pairing for an additional HK\$250 per person

All Prices are subject to 10% service charge