

NEW YEAR'S EVE DINNER

DECEMBER 31, 2026

Choose one of each

• ANTIPASTI •

CARPACCIO DI GAMBERI ROSSI SICILIANI

Sicilian Red Prawn Carpaccio
Citrus, Fennel, Bloody Orange Dressing
(Add on 98)

TARTAR DI VITELLO

Milk-Fed Veal Tartare
Burrata Cheese, Mâche Salad
Cantabrico Anchovies
(Add On Black Truffle 5g 198)

INSALATA DI MARE

Seafood Salad, Shellfish
Citrus Vinaigrette, Celery

BURRATA DI ANDRIA

125g Artisanal Andria Burrata Cheese
Datterino Tomato, Arugula, Basil Pesto Sauce

• SECONDI •

FUSILLONI ALLO SCOGLIO

Artisanal Fusilli Pasta
Piennolo Tomato Seafood Ragù
Parsley, Chilli

GNOCCHI AI QUATTRO FORMAGGI

Homemade Four Cheese Potato Gnocchi
Gorgonzola, Parmesan, Taleggio, Raschera Cheese
(Add On Black Truffle 5g 198)

COTECHINO E LENTICCHIE

Braised Artisanal Italian Pork Sausage
Lentil Beans, Mediterranean Herbs Jus

ASTICE GRATINATO

Atlantic Lobster Gratin, Crustacean Jus
Fingerling Potato Confit, Roasted Lemon
(Add On 228)

CACIUCCO

Traditional Seafood Stew, King Prawns, Squid
Black Cod, Clams, Tomato, White Wine
(Add On For Two 358)

• DOLCI •

PICCOLA PASTICCERIA

Assorted Mini Pastries
Selection from the Vitrine

TIRAMISU

Ladyfingers, Espresso
“Eggnog” Zabaione, Dark Cocoa

MONTE BIANCO

Mont Blanc Chestnut Mousse
Italian Meringue, Vanilla, Rum

GELATI E SORBETTI

Gelato & Sorbet Selection by “VENCHI”

588 per person

Please noted this menu is excluded from all offers & discounts.

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge