

## Signature menu HKD 2,800 pp

*The same menu will be served for the whole table.*

*We can define NOI as Italian omakase.*

*Each season of the year hides in its pantry true gastronomic gems that we want to share with you.*

*Produce from the land and sea come to our kitchen from the best producers, we will then carefully prepare them from fresh every day following the philosophy of our Chef Paulo Airaud.*

*While combining the most current techniques and using classic well proven recipes, we aim to preserve the maximum taste and quality.*

*Today we cook for you, with honesty, respect and affection, dishes that reflect our personal way of understanding gastronomy.*

*Paulo, Luigi  
& Team*

- **Horse Mackerel, Stracciatella**
- **Australian Black Abalone, Teardrop peas**
- **Grilled Squid, Lardo di colonnata DOP**
  
- **Tuna Kamatoro, "Kaviari" Kristal Caviar**
- **Yellowtail Kingfish, Italian Tomato essence**
- **Alaskan King Crab, Corn, Iberico**
- **Bread**
- **Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja**  
**(Signature By Chef Paulo)**
- **Piedmont Veal, Japanese Matsutake**
- **Pasta, Norwegian Sea Urchin**
  
- **"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole**  
**(Signature By Chef Paulo)**
- **The Flan with Italian Vignola cherries DOP**
  
- **Seasonal sorbet**
- **Bowmore 12 Whisky Gum**
- **Lemon Pie**
- **Seasonal Fruit**

**+ HKD 480 pp**

*Upgrade from Veal to Japanese A5 Wagyu*

*If you like our playlist*



We can define NOI as Italian omakase.

Each season of the year hides in its pantry true gastronomic gems that we want to share with you.

Produce from the land and sea come to our kitchen from the best producers, we will then carefully prepare them from fresh every day following the philosophy of our Chef Paulo Airaudo.

While combining the most current techniques and using classic well proven recipes, we aim to preserve the maximum taste and quality.

Today we cook for you, with honesty, respect and affection, dishes that reflect our personal way of understanding gastronomy.

Paulo, Luigi  
& Team

## Delighted taste HKD 1,888 pp

The same menu will be served for the whole table.  
Items with an \* can be requested as an extra dish or as an alternative, at different prices

- **Horse Mackerel, Stracciatella**
- **Australian Black Abalone, Teardrop peas**
- **Grilled Squid, Lardo di colonnata DOP**
- **Sicilian Tuna Kamatoro, "Kaviari" Kristal Caviar**
- **Yellowtail Kingfish, Italian Tomato essence**
  - **Alaskan King Crab, Corn, Iberico**
  - **Bread**
- **Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja**  
Signature By Chef Paulo, add-on + HKD 800
- **Piedmont Veal, Japanese Matsutake**
  - **Pasta, Norwegian Sea Urchin**
- **"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole**  
Signature By Chef Paulo, add-on + HKD 480
- **The Flan with Italian Vignola cherries DOP**
  - **Seasonal sorbet**
  - **Bowmore 12 Whisky Gum**
    - **Lemon Pie**
    - **Seasonal Fruit**

## + HKD 480 pp

Upgrade from Veal to:  
Japanese A5 Wagyu or Scottish Blue Lobster

If you like our playlist



We can define NOI as Italian omakase.

Each season of the year hides in its pantry true gastronomic gems that we want to share with you.

Produce from the land and sea come to our kitchen from the best producers, we will then carefully prepare them from fresh every day following the philosophy of our Chef Paulo Airaud.

While combining the most current techniques and using classic well proven recipes, we aim to preserve the maximum taste and quality.

Today we cook for you, with honesty, respect and affection, dishes that reflect our personal way of understanding gastronomy.

Paulo, Luigi  
& Team

If you like our playlist



## Lunch menu HKD 1,480 pp

The same menu will be served for the whole table.  
Items with an \* can be requested as an extra dish or as an alternative, at different prices

- Horse Mackerel, Stracciatella
- Australian Black Abalone, Teardrop peas
- Grilled Squid, Lardo di colonnata DOP
  
- Yellowtail Kingfish, Italian Tomato essence
  - Bread
- \*Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja  
Signature By Chef Paulo, add-on + HKD 800
- Piedmont Veal, Japanese Matsutake
  - Pasta, Norwegian Sea Urchin
- \*"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole  
Signature By Chef Paulo, add-on + HKD 480
  
- The Flan with Italian Vignola cherries DOP
  - Seasonal sorbet
  - Bowmore 12 Whisky Gum
    - Lemon Pie
    - Seasonal Fruit

## + HKD 480 pp

Upgrade from Veal to:  
Japanese A5 Wagyu or Scottish Blue Lobster

## + HKD 480 pp

Paulo's signature Caviar and Rum Gelato