

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, Artichoke**
- **Alaskan King Crab**

• **Squid**

- **Sicilian Tuna Kamatoro, "Kaviari" Kristal Caviar**
- **Yellowtail Kingfish, Italian Tomato essence**
- **Hokkaido Red Uni, Teardrop peas, Iberico**
- **Bread**

- **Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja**
(Signature By Chef Paulo)

- **Welsh Venison, Japanese Matsutake****
- **Chitarra, Gambero di Mazara, Vin Jaune**

- **"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole**
(Signature By Chef Paulo)

- **The Flan with Hokkaido Sweet Potatoes**

• **Seasonal sorbet**

• **Lemon Pie**

• **Seasonal Fruit**

**** + HKD 450 pp**

Upgrade from Venison to Japanese A5 Wagyu

If you like our playlist



Delighted taste HKD 1,888 pp

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Items with an * can be requested as an extra dish
or as an alternative, at different prices

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- **Alaskan King Crab**

• **Squid**

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- **Yellowtail Kingfish, Italian Tomato essence**
- **Hokkaido Red Uni, Teardrop peas, Iberico**
- **Bread**

- ***Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja**
Signature By Chef Paulo, add-on + HKD 800***

- **Welsh Venison, Japanese Matsutake****
- **Chitarra, Gambero di Mazara, Vin Jaune**

- ***"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole**
Signature By Chef Paulo, add-on + HKD 380

- **The Flan with Hokkaido Sweet Potatoes**

- **Seasonal sorbet**
- **Lemon Pie**
- **Seasonal Fruit**

** + HKD 450 pp

Upgrade from Venison to Japanese A5 Wagyu

*** Lobster can be split in 2 plates from our chef

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Lunch menu HKD 1,480 pp

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- **Squid**
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- **Bread**
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- **Chitarra, Gambero di Mazara, Vin Jaune**
- ****"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole***
Signature By Chef Paulo, add-on + HKD 380
- **The Flan with Hokkaido Sweet Potatoes**

- **Seasonal sorbet**
- **Lemon Pie**
- **Seasonal Fruit**

**** + HKD 450 pp**

Upgrade from Venison to Japanese A5 Wagyu

**** Lobster can be split in 2 plates from our chef*

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