

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*

- Grill teardrops peas from Basque Country & Black Abalone
- *Sicilian Tuna Kamatoro, "Kaviari" Kristal Caviar*
  - Norwegian Scallop, Champagne, Walnuts
  - *Buri from the coast of Amalfi with Piennolo tomato essence*
- Hokkaido Red Uni, King crab & Iberico pork consomme
  - *Bread*
- Scottish Blue Lobster, Hokkaido Pumpkin & 'Nduja calabrese
- *Welsh Venison, Crapudine beetroot & Morel\*\**
- Pasta alla chitarra, Gambero di Mazara & Vin Jaune
  - *Seasonal Sorbet*
  - The Flan with Hokkaido Sweet Potato & Acetaia San Giacomo' balsamic Vinegar 40 years old
- *"Kaviari" Oscietra Caviar, XO Rum Gelato & Mole*
  - Seasonal Fruit
    - *Lemon Pie*
    - *Whiskey Gum*

**\*\* + HKD 450 pp**

*Upgrade from Venison to Japanese A5 Wagyu*

*If you like our playlist*

