

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*

- Grilled teardrop peas & Firefly squid from Toyama Bay
- Sicilian Tuna Kamatoro, "Kaviari" Kristal Caviar
 - Norwegian Scallop, Champagne, White Asparagus, Walnuts
 - Shima Aji, Blood Clams with Piennolo tomato essence
- Hokkaido Red Uni, King crab & Iberico pork consomme
 - Bread
- Scottish Blue Lobster, Hokkaido Pumpkin & 'Nduja calabrese
- Pyrenees Spring Lamb, Crapudine beetroot & Green Asparagus**
- 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

