

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*

- Sicilian Tuna Kamatoro, Hokkaido Red Uni ,
"Kaviari" Kristal Caviar
- Akamutsu, Champagne, Crispy Kombu
White Asparagus, Walnuts
- Shima Aji, Blood Clams with
Piennolo tomato essence
- Alaskan King crab, Teardrop peas & Iberico pork
consomme
 - Bread
- Scottish Blue Lobster, Hokkaido Pumpkin &
'Nduja calabrese
 - French Pigeon, 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 500 pp

Upgrade from Pigeon to Japanese A5 Wagyu

If you like our playlist

