Signature menu HKD 2,980 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 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

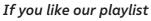
Jaune

• 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





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Delighted taste HKD 1,988 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

•*<u>Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja</u> Signature By Chef Paulo, add-on + HKD 800***

 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

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

Seasonal Fruit
Lemon Pie
Whiskey Gum

** + HKD 500 pp

Upgrade from Pigeon to Japanese A5 Wagyu

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

If you like our playlist

