

## 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 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, Walnuts**
- **Wild Buri, 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**



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

If you like our playlist



## 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

- **Sicilian Tuna Kamatoro, Hokkaido Red Uni, "Kaviari" Kristal Caviar**
- **Akamutsu, Champagne, Crispy Kombu, Walnuts**
- **Wild Buri, Blood clams with Piennolo tomato essence**
- **Alaskan King crab, Teardrop peas & Iberico pork consomme**
- **Bread**
- **\*Scottish Blue Lobster, Hokkaido Pumpkin, 'Nduja 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**
- **\*"Kaviari" Oscietra Caviar, XO Rum Gelato, Mole 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