

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*

If you like our playlist



Signature menu HKD 2,980 pp

The same menu will be served for the whole table.

- **Roasted Leek Consommé**
 - Norwegian Trout, Ikura Salmon roe
- **Aji Tartare, clotted cream, egg yolks**
 - Buckwheat Sourdough
- **Sicilian Tuna Kamatoro, Hokkaido Red Uni, "Kaviari" Krista Caviar**
 - Kinki, Champagne, Crispy Kombu, Walnuts
 - Shima Aji, Gambero di Mazara with Piennolo tomato essence
- **Alaskan King crab, Teardrop peas & Iberico pork consomme**
 - Bread
 - Scottish Blue Lobster, Hokkaido Pumpkin & 'Nduja calabrese
 - Scottish Venison, Crapudine beetroot & Matsutake**
 - Pasta alla chitarra, French Amelié Oyster & 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

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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

• Roasted Leek Consommé

• Norwegian Trout, Ikura Salmon roe

• Aji Tartare, clotted cream, egg yolks

• Buckwheat Sourdough

• Sicilian Tuna Kamatoro, Hokkaido Red Uni, "Kaviari" Kristal

Caviar

• Kinki, Champagne,

Crispy Kombu, Walnuts

• Shima Aji, Gambero di Mazara

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***

• **Scottish Venison, Crapudine beetroot & Matsutake****

• **Pasta alla chitarra, French Amelié Oyster &**

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 by our chef