

CUCINA & BAR

casa

SAN VALENTINO SHARING MENU

Available 14 February

1-HOUR FREE FLOW PACKAGE

STANDARD

+\$98

Saint Louis Blanc de Blancs Sparkling Wine
Chiaro Sicilia DOC Nero D Avola Riserva 2019
Chiaro Pinot Grigio 2022
Rose, Mouton Cadet, Bordeaux 2020
Estrella Bottle Beer
Soft Drinks

DELUX

+\$128

Prosecco, Casa Gheller, Treviso DOC, Italy
Moscato Blanco, Amatista, Spain
Chiaro Sicilia DOC Nero D Avola Riserva 2019
Chiaro Pinot Grigio 2022
Rose, Mouton Cadet, Bordeaux 2020
Estrella Bottle Beer
Soft Drinks

PREMIUM

+\$158

Prosecco, Casa Gheller, Treviso DOC, Italy
Moscato Blanco, Amatista, Spain
Malbec, Altos, Las Mormigas, Argentina 2021
Chiaro Sicilia DOC Nero D Avola Riserva 2019
Chiaro Pinot Grigio 2022
Rose, Mouton Cadet, Bordeaux 2020
Classic Cocktails (Margarita, Negroni, Old Fashion)
House Spirits
Estrella Draught Beer
Soft Drinks

STARTER (For sharing)

Cold Cut Platter

Parma Ham | Mortadella with Pistachio | Salami Milano

Chicken Liver Focaccia

Pickled Red Onion | Crispy Pancetta | Cocoa Powder

Crispy Polenta

Tomato Aioli | Parmigiano | Pistachio

Clams

Kaffir Lime | Charred Carrot Broth | Nut Puree

MAIN (Choose 1 per person)

Lobster Risoni

Boston Lobster (Half) | Orzo Rice | Bottarga | Pickled Fennel

Black Cod Acqua Pazza

Alaskan Black Cod | Seafood Broth | Clams | Focaccia

Seafood Tagliatelle

Prawn | Squid | Semi-Dried Datterino | Zucchini

Valentines Bottoni

Duck L'orange | Foie Gras | Truffle | Pumpkin |
Duck Consomme

Wagyu Picanha (8oz) +\$45

SRF Black Label | Horseradish | Butter Mash | Beef Jus

DESSERTS (Choose 1 per person)

Tofu Panna Cotta

Poached Crystal Pear | Gingerbread | Soy Sauce Caramel

Sea Salt Tiramisu

Mascarpone | Amaretto | Espresso

HK\$ 598 per person

Include:

Free Flow Still/Sparkling water

Complimentary Instant Photo Service (1 Photo per Table)

All Prices Subject to 10% Service Charge

