



The Verandah
Italian Wine Dinner
12 April 2024 (Friday)

Canapés

Green asparagus and crab arancini with crustacean mayonnaise
Prosciutto ham and Parmigiano Reggiano with toasted rye bread
Grilled tuna carpaccio with Italian parsley and fresh mango

Corte Giara Prosecco Millesimato 2022 (Veneto)

Wine Pairing Set Dinner Menu

Smoked eel and ratte potato confit with grain mustard cream

Allegrini Oasi Mantellina Lugana DOC 2022 (Lugana)



Grilled diver scallops with sautéed cauliflowers and Kristal caviar cream

Rallo al Qasar 2022 (Sicilia)



Slow-roasted duck supreme with balsamic reduction
rhubarb compote with sweet red onion coulis

Castello di Ama Chianti Classico 2020 (Tuscany)



Slow-poached organic egg with white truffle oil
creamy risotto with cep mushrooms

La Spinetta Bordini Barbaresco 2020 (Piedmont)



Slow-cooked beef cheek with gremolata
creamy garlic mousseline and semi-dried tomato

Tenuta San Guido Sassicaia Bolgheri Sassicaia 2020 (Tuscany)



Granny Smith apple sorbet with hazelnut crumbs
Gala apple compote and vanilla bean cream with yuzu coulis

La Spinetta Bricco Quaglia Moscato d'Asti 2022 (Piedmont)



Coffee, Teas
Petits fours

\$1,888 per person

Early bird offers by 5 April 2024 \$1,580 per person

Please inform our staff if you have any food allergies or intolerances.
All prices are in Hong Kong dollars and subject to a 10% service charge.