



SET LUNCH

APPETIZER OR SOUP

Pan Seared Scallops

spelt salad, lemon parsley pesto

Or

Tuscany Panzanella Salad

green coral leaf salad, vine tomatoes, cucumber, white onion, barley,

parmesan crouton bread and kalamansi dressing

Or

Rustic Farmer Soup

MAIN COURSE

Homemade Rigatoni with Braised Beef Sauce

Or

Wild Caught Mahi Mahi Atlantic Fillet

asparagus, mash potatoes, baby carrots

Or

Chicken in Cacciatore Style

stewed chicken with mixed bell peppers, potatoes and vegetables

Or

Gragnano Spaghetti with Japanese Sea Urchin **Add HK\$58**

sauteed zucchini, garlic and olive oil

Or

Grilled Italian Scottona Beef Rib eye (8oz) **Add HK\$88**

seasonal vegetables, potatoes and truffle jus

DESSERT

Torta Della Nonna ~ Italian Custard Tart

Or

Fresh Fruit Platter

Coffee or Tea

HK\$198 per person



SET DINNER

APPETIZER OR SOUP

Deep Fried Burrata
over Neapolitan fresh tomato sauce

Or

Smoked Hamachi
salmon roe, manche salad, citrus sauce

Or

Lobster Bisque
fennel cream and basil oil

MAIN COURSE

Pan Fried Wild Caught Halibut
Ligurian sauce, pinenuts, basil, sautéed French beans

Or

Veal Ossobuco in Milanese Style
slow cooked oven baked veal shank with saffron risotto

Or

Roasted Hazelnut Crusted Lamb Loin
seasonal vegetables and potatoes

DESSERT

Chocolate Gianduja Mousse
over marron glace, pavlova cake, persimmon coulis

Or

Fresh Fruit Platter
Coffee or Tea

HK\$498 per person



BRUNCH

Available during weekends and public holidays

Fluffy Pancake, Poached Egg and Smoked Speck



Grilled Baby Squid
on seasonal tomato salad



Soup of the Day



Homemade Pappardelle
roasted eggplant, garlic confit, aromatic breadcrumbs

Or

Pan Seared Snapper with Paella Style Quinoa

Or

Braised Iberico Pork Collar
mixed mushrooms, creamy mash potatoes, baked tomatoes

Or

Grilled Italian Scottona Beef Rib Eye (8oz) **Add HK\$78**
with French fries and roasted garlic



Valrhona Chocolate Mousse
marsala sabayon cream

Or

Fresh Fruit Platter
Coffee or Tea

HK\$278 per person



APPETIZERS

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| ✂ Caesar Salad with pine nuts, shaved parmesan and garlic croutons <i>Add smoked salmon or Parma ham (+HK\$45)</i> | 78 |
| ✂ “Spring Caprese Salad” with Burrata cheese, spring Heirloom beets, asparagus, pommery mustard dressing (V) | 128 |
| ✂ Mediterranean Octopus Harissa with colorful heirloom tomatoes, mix leaf and lemon dressing | 158 |
| ✂ Beef Tartar with brandy, pickled vegetables and Italian egg yolk puree | 168 |
| ✂ Pan-seared Sesame Crusted Yellow Fin Tuna, grilled palm heart, ponzu olive oil dressing and micro greens | 168 |
| ✂ Slow Cooked Foie Gras, caramelized, sea urchin sauce and apple gel | 188 |
| ✂ Gascoigne Room Seafood Platter (Serves 3 to 4 persons) | 1288 |
| Whole French crab, whole Boston lobsters, Japanese snow crab legs, snow crab leg clusters, whole whelks in shell, marinated octopus, scallops and prawns with wasabi soy, cocktail sauce and brandy sauce | |

SOUPS

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| ✂ Soup of the Day | 60 |
| ✂ Porcini Mushroom Soup, garlic bread | 68 |
| ✂ Fisherman Seafood Soup Pot with mussels, clams and prawns | 98 |

MAIN COURSES

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| ✂ Pizza Margherita with tomato sauce, fior di latte mozzarella, semi dried tomato, basil and oregano (V) | 148 |
| ✂ Pizza Diavola with tomato sauce, fior di latte mozzarella, spicy salami and black olives | 178 |
| ✂ Gratinated Cannelloni, spinach and ricotta filling, truffle cream (V) | 158 |
| ✂ Carnaroli Risotto with pumpkin puree, prosecco and tiger prawns | 188 |
| ✂ Homemade Fettuccine with Nduja and datterino tomato sauce | 168 |
| ✂ Sicilian Red Prawns and Hokkaido Scallops with spaghetti, garlic and anchovies | 288 |
| ✂ Braised Lamb Shank with mashed potatoes and seasonal vegetables | 268 |
| ✂ Wagyu Beef Cheeks with Sicilian sauce, celeriac puree and baby carrots | 298 |

FROM THE GRILL

All items from the grill are served with seasonal vegetables and potatoes *Add Sicilian Red Prawn (+HK\$98)*

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| ✂ Char-grilled Spring Chicken | 168 |
| ✂ Char-grilled Norwegian Salmon | 248 |
| ✂ Char-grilled Award-Winning Australian Lamb Chops, herbs crusted | 348 |
| ✂ Char-grilled US Prime Grade Beef Sirloin •12oz• | 328 |
| ✂ Char-grilled American “Todos” Prime Grade Beef Rib Eye •12oz• | 408 |

SPECIAL CUTS AND ROASTS

All special cuts and roasts require 48 hours’ notice, please pre-order to avoid disappointment

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| ✂ Oven Roasted French Chicken with lemon and thyme (Serves 2 to 3 persons) •1600 g• | 408 |
| ✂ Roasted Whole Lamb Rack (Serves 3 to 4 persons) •1000 g• | 728 |
| ✂ Homemade Slow Cooked Beef Shank (Serves 3 to 4 persons) •1800-2000 g• | 988 |
| ✂ Australian M5 Wagyu Prime Rib with Bone (Serves 4 to 5 persons) •between 1200g – 1400g• | 1288 |
| ✂ Italian Tuscany White Chianina Steak (Serves 3 to 4 persons) •1200-1400g• | 1680 |

Grilled to Perfection

Blue Rare – Cool, Blue Center Medium – Warm, Pink Center

Rare – Cool, Bright Red Center Medium Well – Hot, Trace of Pink

Medium Rare – Warm, Red Center Well Done – Hot, Fully Cooked