

CHRISTMAS LUNCH

December 24 and 25

APERITIVO

AMBERJACK

capers, lemon

OR

RED PRAWN

coral pannacotta, lemon, caviar (supplement \$500)

SQUID

capers, almond milk, caviar

SCIALATIELLI

king crab, Amalfi lemon

BOTTONI

onion "genovese", lavender

PIGEON

beetroot, red chard, balsamic vinegar

OR

KIWAMI BEEF M9

kohlrabi, seaweed (supplement \$440)

CAPPUCCINO

SWEET ENDING

\$1580

SYMPOSIUM WINE EXPERIENCE \$980 (6 GLASSES)

Menu is subject to change without prior notice All prices are in hkd & subject to 10% service charge and 1% surcharge to fund regenerative farming practices.



CHRISTMAS DINNER

December 24 and 25

APERITIVO

RED PRAWN

coral pannacotta, lemon, caviar

EEL

bell pepper, Taggiasca olive, oregano, capers

SCIALATIELLI

king crab, Amalfi lemon

BOTTONI

onion "genovese", lavender

FUSILLI

"cime di rapa", uni

MARKET FISH

romanesco, chervil and fish sauce

PIGEON

beetroot, red chard, balsamic vinegar

OR

KIWAMI BEEF M9

kohlrabi, seaweed (supplement \$440)

CHESTNUT

SWEET ENDING

\$2480

SYMPOSIUM WINE EXPERIENCE \$1580 (8 GLASSES)

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NEW YEAR'S EVE DINNER

December 31

APERITIVO

RED PRAWN

coral pannacotta, lemon, caviar

MARKET FISH

vegetable "millefoglie", chervil sauce

SCIALATIELLI

king crab, Amalfi lemon

BOTTONI

onion "genovese", lavender

FUSILLI

"cime di rapa", uni

BLUE LOBSTER

citrus sabayon, coral emulsion

PIGEON

beetroot, red chard, balsamic vinegar

OR

KIWAMI BEEF M9

kohlrabi, seaweed (supplement \$440)

CHESTNUT

SWEET ENDING

\$2480

SYMPOSIUM WINE EXPERIENCE \$1580 (8 GLASSES)

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