



GRADINI

RISTORANTE E BAR ITALIANO

FESTIVE FIVE-COURSE SET DINNER

26 & 31 DECEMBER 2020 & 1 JANUARY 2021

Appetiser

Foie Gras Terrine, Red Sour Cherry Jam

or

Pan-fried Hokkaido Scallop, Peas Puree, Olive Oil Pearl

or

Pan-fried Artichoke, Truffle Cheese, Garden Salad

Soup

Cauliflower Soup, Smoked Salmon

Pasta

Homemade Tagliolini, Maine Lobster, Fresh Tomatoes, Basil

(additional HK\$100)

or

Linguine, Mixed Seafood, Chili Tomato Sauce

(Shrimp, Clam, Mussel)

or

🌿 Fusillotti Pasta, Wild Mushroom, Cream Sauce

Main Course

Pan-fried Seabass Fillet, Soy Ginger Cream Sauce

or

Slow-roasted Guinea Fowl Breast, Seasonal Vegetables, Gravy

or

Australian Kobe Hanging Tender, Barolo Wine Sauce

Dessert

Gradini Sweet

(Chef's Special Dessert of the Day)

illy Coffee or Tea WG & Petit Four

HK\$528 per person

🌿 Vegetarian

Price is subject to 10% service charge

Please inform your server of any food-related allergies or special dietary requirements as your well-being and comfort are our greatest concern.