



giando

Italian Restaurant & Bar

24 – 25 DECEMBER 2022

STUZZICCHINO
AMUSE BOUCHE

CARPACCIO DI GAMBERO ROSSO, ARANCIA E CAVIALE
Red Shrimp Carpaccio, Orange, Caviar

TORTELLI DI CAPPONE, CREMA DI ZUCCA E PECORINO
Classic Italian Christmas Tortelli stuffed with Capon in Pumpkin & Pecorino Broth

TAGLIATELLE AI RICCI DI MARE E N'DUJA
Homemade Tagliatelle, N'duja, Sea Urchin

A CHOICE OF MAIN COURSE
SOGLIOLA, CARCIOFI AL TIMO E SALSA ALLE ERBE SELVATICHE
Pan Seared Dover Sole, Sauteed Artichoke with Thyme, Wild Herbs Sauce

OR

GUANCIA DI VITELLO BRASATO, TOPINAMBOUR E TARTUFO
Braised Veal Cheek, Jerusalem Artichokes, Truffle

SORBETTO AL MANDARINO
Mandarin Sorbet

MONT BLANC E SALSA AI CACHI
Mont Blanc Chestnut Mousse, Persimmon Sauce

HK\$988 PER GUEST
ADDITIONAL HK\$588 FOR WINE PAIRING (FIVE SELECTED PREMIUM WINES)

*Prices are subjected to 10% service charge
Set Menu is per Table Service
Please advise our servers if you have any food allergies or special dietary requirements*