DiVino

Wine Bar & Restaurant

WHAT'S FOR LUNCH ?

EXPRESS LUNCH

HK$128
TWO COURSE
with Coffee or Tea

HK$148
THREE COURSE
with Coffee or Tea

Build Your Own Set Lunch With Our Weekly Options

ANTIPASTI/STARTERS

Cream of tomato soup with fresh basil

Assorted vegetable tempura

PREMIUM CHOICE

Baby mozzarella cheese and Italian cherry tomatoes with light pesto sauce and aged balsamic

Add HK$ 20

MAIN COURSES

Spaghetti bolognese

Fusilli tossed with broccoli, garlic, chili and extra virgin olive oil

Pan roasted U.S. pork chop with cherry tomatoes, olives and ratte potatoes

Pan fried bacon rolled sole fish fillet served with a mixed salad and white wine cream sauce

PREMIUM CHOICE

Grilled Australian striploin served with wild rocket, French fries and green pepper sauce

Add HK$ 60

DESSERT

Coconut panna cotta

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK$ 88

Mezzacorona Pinot Grigio HK$ 58

Ridolfi Chianti DOCG 2014 HK$ 58

10% service charge will be added

20 Feb 2017

WHAT'S FOR LUNCH ?

A LA CARTE MENU SELECTION

ANTIPASTI / STARTERS

you can also enjoy our a la carte menu selection

Beef carpaccio, arugula salad, Parmesan cheese and artichoke hearts	**HK$ 138**
Arugula salad with cherry tomatoes and Grana Padano shavings	**HK$ 98**
Thinly sliced San Daniele ham served with warm bread puffs (ideal for two)	**HK$ 218**
Home-made chicken and duck liver paté with crunchy country bread slices	**HK$ 145**

PASTA & RICE

you can also enjoy our a la carte menu selection

Spaghetti tossed with Italian clams sautéed with white wine, garlic and a hint of chili flakes	**HK$ 188**
Maccheroncelli "Pastificio Martelli" tossed with coarsely ground pepper and Pecorino Romano	**HK$ 158**
Penne "Jerome"-style with Gorgonzola and black truffle sauce	**HK$ 178**

PIATTI FORTI/MAIN COURSES

you can also enjoy our a la carte menu selection

300 days "Choice" grade grilled Angus Tenderloin fillet [8oz/225gr]	**HK$ 275**
Grilled organic chicken breast, served with a baby spinach salad and avocado	**HK$ 188**

DESSERT

Crisp praline layer, equatorial chocolate mousse and cocoa icing served with a white chocolate and yogurt cream	**HK$ 95**
Tiramisú: mascarpone cream with lady fingers soaked in espresso coffee	**HK$ 78**

WHATEVER YOUR **PARTY** OR **EVENT** THEME
WE WILL MAKE IT A TRULY ENTERTAINING ONE
FOR YOU AND EVERYONE ELSE

LET'S START PLANNING TOGETHER

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