



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

Carrot and ginger soup



Caesar salad with grilled chicken breast

PREMIUM CHOICE

Bresaola della Valtellina like carpaccio served with rocket, cherry tomatoes and parmesan shavings

Add HK\$ 20

MAIN COURSES

Fresh egg tagliatelle tossed in a spicy prawn tomato sauce



Penne felicetti tossed with Sicilian pesto rosso, almonds, sundried tomatoes and basil finished with fresh ricotta cheese



Cubes of poached sustainable Norwegian salmon laid on a warm barley salad



NZ lamb shoulder stew served with broccoli and diced potatoes

PREMIUM CHOICE

Finissima of USDA Angus beef served with a garden salad and roasted new potatoes

Add HK\$ 60

DESSERT

Chocolate mousse between two layers of cocoa sponge cake soaked with rum syrup

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK\$ 88

Vermentino DOC HK\$ 58

Ridolfi Chianti DOCG 2014 HK\$ 58

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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