



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

Soup of the day



Eggplant roulade filled with fresh aromatic herbs and ricotta cheese laid on tomato fondue

PREMIUM CHOICE

Seared tuna niçoise served over tomato, black olives, anchovies and French beans with soft boiled egg

Add HK\$ 20

MAIN COURSES

Fusilli felicetti tossed with broccoli pesto, diced tomato and pecan nuts



Homemade tagliatelle tossed with rich puttanesca sauce made with anchovies, capers, black olives, tomato, oregano and tomato salsa



Seafood skewers with calamari, prawns and white fish of the day served with green pea purée and roasted cherry tomatoes



Chicken saltimbocca with sage and parma ham glazed with white wine sauce served with rocket and cherry tomato salad

PREMIUM CHOICE

Seafood soup with mussels, shrimps and calamari served with aromatic herbs croutons

Add HK\$ 60

DESSERT

Strawberry mousse served with mint and crumbled dark chocolate

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK\$ 88

Vermentino DOC HK\$ 58

Cannonau DOC 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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