



Wine Bar & Restaurant

WHAT'S FOR LUNCH ?

EXPRESS LUNCH

HK\$148

TWO COURSE
with Coffee or Tea

HK\$158

THREE COURSE
with Coffee or Tea

Build Your Own Set Lunch With Our Weekly Options

ANTIPASTI/STARTERS

Soup of the day



Cajun chicken salad served with mesclun and lemon oil

PREMIUM CHOICE

Buffalo mozzarella roulade with sundried tomato pesto genovese served on cherry tomato salad with red onion rings and balsamic vinegar

Add HK\$ 30

MAIN COURSES

Potato gnocchi tossed with fresh tomato basil sauce and smoked scamorza cheese



Linguine tossed with swordfish, fresh tomato sauce and mint



Pan fried barramundi fillet served with roasted potatoes and vegetables



US baby pork ribs with barbecue sauce, fries and green salad

PREMIUM CHOICE

Braised brisket beef served with mashed potatoes and steamed broccoli

Add HK\$ 60

DESSERT

Chocolate mousse served with vanilla ice cream and fresh fruit

WEEKLY WINE BY GLASS SELECTION

NV Prosecco DOC Ponte HK\$ 60

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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