

# The City of Culinary Diversity

A city like Venice, that has always maintained contacts with both the inland and faraway countries, presents in its culinary tradition a variety of dishes linked to the different origins of ingredients. From the Baltic Lofoten islands to the precious spices from the caravans of Asia, through fresh vegetables from islands of the estuary, fish from the lagoon and game shot in sandbanks, you can find the fundamental characteristic of the Veneto cuisine, which unifies multiplicity of the gastronomic traditions linked to the territory. a tribute to my hometown, Buon Appetito.

Michele Senigaglia  
Corporate Chef

## Sip & Savour in LKF 2024 4-Course Dinner Menu

### Starter

#### Home-made Chicken Liver Paté "Alla Veneziana"

served with toast, garden salad and gherkins

*Prosecco DOC, Le Contesse*

#### Organic "Lamon" Borlotti Bean Soup

served with shrimps and rosemary croutons

*Pinot Grigio, Le Contesse 2023*

### Main Course

#### Pan-fried Imported Sea Bream Filet

served with sautéed artichokes and peppermint "Ca' D'Oro Style"

or

#### Gently Braised Pork Cheek

with a hint of licorice, served with soft corn meal from Storo

or

#### "Risi e Bisi" Carnaroli Risotto (V)

with green peas and mountain cheese... a royalty treats

*Sauvignon Blanc Collio DOC, Primosic 2019*

or

*Ripasso Valpolicella Superiore DOC, Ca'Rugate 2020*

### Dessert

#### Strawberry salad with Prosecco Sabayon au Gratin

*"Sgroppino" Al Limone*

### Coffee or Tea

HK\$758 per person (with wine pairing)

original price HK\$892

HK\$550 per person (without wine pairing)

original price HK\$648

The menu is subject to 10% service charge  
(imported seasonal artichokes subject to supplier's availability)



Wine Bar & Restaurant