

Immersion in Piedmont

(We cook our food À La Minute, kindly allow time for preparation)

Ricotta Foam *Sea urchin, oysters, plankton*

Vitello Tonnato *Raw bluefin tuna, Fassona veal, celery*

add HKD 180

or

Artichoke *Bagna cauda sauce*

Farm-To-Table Piedmontese Ragù *Choice of pasta with Fassona beef, celery, carrot and Dolcetto d'Alba*

or

Fusilli al Pesto Piemontese *Hazelnut, Parmesan cheese and Baeri caviar*

add HKD 380

Chef's Signature Guinea Fowl *-Slow-cooked breast, eggplant
-Wing croquette, legs, orange, peas*

Served in two ways

or

Oberto's Fassona Tenderloin *Parmesan cheese sauce, Shiitake mushrooms*

add HKD 280

or

Lobster & Zabaione *Whole Brittany blue lobster, mushrooms, zabaione and its own bisque*

portion for 2 - add HKD 680

Tiramisù

or

Piedmontese Cheese Selection *Homemade jam and bread*

add HKD 168

5 courses - HKD 1280

Kindly order the same menu for the entire table. Prices shown are per person and are subject to a 10% service charge
Menu is subject to slight changes due to seasonal produce

Chef's Signature Menu

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River Prawn Tartare *Amafli lemon, Morel mushroom*

Escargot *Parsley, garlic, anchovies*

Artichoke *Bagna cauda sauce*

Homemade "Bottoni" Ravioli *Norwegian King Crab*

Fusilli al Pesto Piemontese *Hazelnut, Parmesan cheese and Baeri caviar*

Mari e Monti *Whole Brittany blue lobster, mushrooms, zabaione, its own bisque*

Oberto's Fassona Tenderloin *Parmesan cheese sauce, Shiitake mushrooms*

Tiramisù

or

Piedmontese Cheese Selection *Homemade jam, bread*

add HKD 168

8 courses - HKD 2680

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