

BLU HOUSE

ALL-DAY MENU

BLUHOUSE

Italy's charming simplicity, effortless elegance, exacting standards and passion for sensationally good quality food and drink has been the inspiration for BluHouse. Just like the best of Italy's sartorial traditional, in BluHouse every detail has been carefully considered to feel harmonious, warm and endearing. Bringing a slice of authentic Italy in the heart of the Rosewood Estate.

Inspired by the concept of a "business with purpose", we are pledging 1% of BluHouse's revenue towards our commitment to co-creating neighbourhood resilience through donations, employment, and impactful experiences supporting underserved communities in the Tsim Sha Tsui neighbourhood.

LA GASTRONOMIA

DELICATESSEN COUNTER

TAGLIERE DI SALUMI

Italian Cold Cuts
330

TAGLIERE DI FORMAGGI ARTIGIANALI

Artisanal Italian Cheese
330

TAGLIERE MISTO

Artisanal Italian Cheese & Cold Cuts
380

NERVETTI E LUPINI

Veal Tendons, Tongue Salad, Lupins
Pickled Vegetables
178

POLPO E OLIVE

Octopus Salad, "Bella di Cerignola" Olives
Extra Virgin Olive Oil
230

QUINOA E LEGUMI

Quinoa, Lentils, Chickpeas, Romanesco
160

INSALATA DI BARBABIETOLA

Marinated Beetroot, Oranges
Fennel, Walnuts
160

CAVOLFIORE E CAROTE ARROSTO

Roasted Cauliflower & Carrots
Pine Nuts, Raisins, Taggiasca Olives
140

MOZZARELLE

SERVED WITH EXTRA VIRGIN OLIVE OIL & SEA SALT

MOZZARELLA DI BUFALA - 250gr
280

BURRATA DI "ANDRIA" - 300gr
318

TRECCIA DI FIOR DI LATTE - 250gr
230

ADD ON
PESTO & DATTERINO TOMATOES
68

24 MONTHS PARMA HAM
98

"CANTABRICO" ANCHOVIES
68

ANTIPASTI

CARCIOFINI

Roasted Artichokes "Romana" in Extra Virgin Olive Oil
88

ALICI MARINATE

Marinated Anchovies, Chilli, Italian Parsley
88

OLIVE MARINATE

Marinated Mixed Olives
78

FUNGHI CARDONCELLI

Cardoncelli Mushrooms, Thyme
88

 VEGETARIAN  VEGAN

All prices are in HKD and subject to 10 percent service charge

PIZZA AL TAGLIO

ROMAN STYLE PIZZA BY THE SLICE

POMODORO

WITH "SAN MARZANO" TOMATO SAUCE

MARGHERITA

Fior Di Latte Di "Agerola" Cheese, Fresh Basil

88

DIAVOLA

Nduja, Fior Di Latte Di "Agerola" Cheese

Spianata Romana, Charcoal Pepper

98

RAGÙ

Meat Ball Ragout, Fior Di Latte Di "Agerola" Cheese

Fresh Basil, Parmesan Cheese

98

TONNO

Tuna, Red Onion, Pantelleria Capers

Heirloom Tomato, Fresh Basil

98

BIANCHE

WITHOUT TOMATO SAUCE

ZUCCA E SALSICCIA

Pumpkin, Fennel Pork Sausage, Burrata Cheese

98

MORTADELLA

"Bologna Mortadella", Burrata Cheese, Pistacchio

98

GUANCIALE

Seasonal Mushrooms, Cured Pork Jowl, Caramelized Onions

98

PORCHETTA

Roast Pork Belly, Yukon Gold Potatoes

Smoked Fior Di Latte Di "Agerola" Cheese, Fresh Rosemary

98

 VEGETARIAN  VEGAN

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PASTA

PAPPARDELLE AL RAGÙ TOSCANO

Home-Made Pappardelle Pasta, White Wine
“Chianina” Beef Ragout Tuscany Style
Porcini Mushroom
320

LASAGNA ALLA BOLOGNESE

Traditional Lasagna Bolognese
270

FETTUCCINE ALL’ASTICE

Whole Canadian Lobster Fettuccine Pasta
Cherry Tomatoes, Chilli, Parsley
(to share)
720

RIGATONI ALLA CARBONARA

Rigatoni Pasta, Egg Yolk, Guanciale
Pecorino Romano Cheese, Black Pepper
230

SPAGHETTI POMODORO E BASILICO

Spaghetti, Cherry Tomato Sauce
Fresh Basil
220
(Add on Mini Andria Burrata 98)

FRITTI

DEEP FRIED ITALIAN STREET FOOD

SUPPLÌ

“Roman” Tomato Risotto Rice Ball
Fior Di Latte Cheese, Basil
98

FRITTATINE DI PASTA

Crispy Pasta Croquettes, Ragout Bolognese
Fior Di Latte Cheese, Green Peas
98

PANZEROTTO NAPOLETANO

Potatoes Croquettes, Mozzarella Cheese
Cooked Ham
98

FIORI DI ZUCCA

Stuffed Zucchini Flower
Cooked Ham, Fior Di Latte Cheese
98

 VEGETARIAN  VEGAN

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LA ROSTICCERIA

ROTISSERIE COUNTER

PORCHETTA

“ARICCIA” STYLE ROASTED PORK

Served Warm with Potatoes, Mushrooms

298

POLLO ALLO SPIEDO

ROTISSERIE CHICKEN

Served Warm with Potatoes, Mushrooms

FREE RANGE YELLOW CHICKEN

NO ANTIBIOTICS, NO GROWTH HORMONES

BRINED FOR 6 HOURS, SLOW ROASTED OVER AN OPEN FLAME

DIAVOLA

HALF 398 / WHOLE 788

SALT & ROSEMARY

HALF 398 / WHOLE 788

SECONDI

POMODORI AL RISO

Tomatoes, Rice, Anchovies, Fresh Basil

268

GUANCIA DI MANZO

Braised Beef Cheek, Root Vegetables

Mushrooms, Red Wine

380

BIANCOSTATO ALLA GENOVESE

Australian Braised Short Ribs, Onion, Pine Nuts, Bay Leaf

368

TRIPPA PIACENTINA

Stewed Beef Tripe, Cannellini Beans, Parmesan

228

BRANZINO ALL'ACQUA PAZZA

Whole Mediterranean Sea Bass, Tomato,

Parsley, White Wine

798

POLPO ALLA LUCIANA

Braised Mediterranean Octopus

San Marzano Tomatoes, “Gaeta” Black Olives

368

CONTORNI

SIDES

PEPERONI E OLIVE

Stewed Bell Peppers, Taggiasca Olives

98

PATATE E FUNGHI ARROSTO

Roasted Potatoes and Seasonal Mushrooms

98

BROCCOLINI AOP

Sauteed Broccolini, Chilli, Garlic, Olive Oil

98

 VEGETARIAN  VEGAN

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BEVERAGE

MOCKTAILS

ALMOND FRUIT CRUSH	100
ELDERFLOWER DROP	100
WATERMELON FIZZ	100

SOFT DRINKS

J.GASCO 200ML	80
Soda Water, Tonic, Ginger Beer	80
Ginger Ale, Soda Rosa, Cedrata	80

CUGINI CARUSO 275ML	80
Mandarinata, Limonata, Spuma	80
Gazzosa, Aranciata, Chinotto	80

SANBITTER	70
CRODINO	70
COCA COLA, COKE ZERO, SPRITE	70

FRESH JUICE	
Orange, Grapefruit, Apple	58

WATER

NORDAQ SUSTAINABLE WATER	30
ACQUA PANNA 750ML	90
SAN PELLEGRINO 750ML	90

CAFFETTERIA

KIMBO COFFEE

ESPRESSO	38
DOUBLE ESPRESSO	45
AMERICANO	45
MACCHIATO	45
CAPPUCCINO	52
LATTE MACCHIATO	52
CAFFE CREMA	52
CAFFE CORRETTO	78

HOT CHOCOLATE	52
LATTE E MENTA	58
ORZATA	52
ICED COFFEE	45

TEA

LA VIA DEL TE DI FIRENZE

BLACK	52
English Breakfast, Earl Grey	
GREEN	52
Sencha, Jasmine	
CHAMOMILE	52
PEPPERMINT	52
ICED TEA	52

