

BLU HOUSE

BATTUTO DI VITELLO PIEMONTESE

"PIEDMONT" MILK FED VEAL TARTARE
TOPINAMBUR, BUFFALO RICOTTA
OSCIETRA CAVIAR

GNOCCHI SARDI RICCI DI MARE E GAMBERI ROSSI

HOMEMADE "SARDINIAN" GNOCCHI
"MAZARA DEL VALLO" RED PRAWNS, SEA URCHIN EMULSION

AMADAI CROCCANTE

CRISPY AMADAI FISH, POTATOES, ROMANESCO
LEMON THYME, CLAMS, VERMENTINO SAUCE

Or

IL MANZO... ARROSTO E BRASATO

DUO OF AUSTRALIAN WAGYU BEEF
BRAISED CHEEK AND ROASTED TENDERLOIN
PORCINI MUSHROOMS, MADERA SAUCE

SELEZIONE DI FORMAGGI ITALIANI

SELECTION OF ITALIAN CHEESE

BABÀ NAPOLETANO

NEAPOLITAN YEASTED CAKE, "ZACAPA" RUM, BERRIES
VANILLA MASCARPONE CREAM

CAFFE' E PICCOLA PASTICCERIA

PETIT FOUR
COFFEE or TEA

*HK\$1,280 + 10% service charge per person
Some items may be subject to seasonal changes
Please inform us if you have any food allergies or special dietary needs*

We are pledging 1% of our revenue to co-creating neighbourhood resilience through donations, employment, and impactful experiences supporting underserved communities in the Tsim Sha Tsui neighbourhood.