

BLUHOUSE

EARTH MONTH MENU

In line with our Rosewood Impacts commitment, BluHouse presents the Earth Month menu a celebration of local sourcing with impact. Our dishes feature locally sourced ingredients including harvests from our Rosewood Farm. Developed in partnership with LoveXpress Foundation this aquaponic farm grows local produce for our table while empowering special education needs youth through agricultural training.

@BluHouseHK #RosewoodImpacts #EarthDay

INSALATA DI GAMBERI

Jinga Shrimp Salad, "Rosewood Farm" Romaine Lettuce
"Chiu Chow Chilli" Mayonnaise

268

TAGLIOLINI AL RAGÙ DI CALAMARI

Homemade Tagliolini Pasta
Local Squid, Cherry Tomatoes, Chilli

228

PESCE FARFALLA ARROSTO

Roasted Wild-Caught Local Mayu Fish
Clams, "Salmoriglio" Sauce

598

(to share)

PANNA COTTA

Local Taro & Coconut Sago Panna Cotta

108

COCKTAIL BLUE SPIRIT

Eco Widges Gin
Homemade Pineapple Liqueur
Limoncello & Citrus

140

MOCKTAIL ECO POP FIZZ

Watermelon
Homemade Strawberry Syrup
Citrus & Mint

100

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order

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

Please note this menu is excluded from all offers & discounts