

# BLUHOUSE

## **BATTUTO DI VITELLO PIEMONTESE**

“PIEDMONT” MILK FED VEAL TARTARE, ARTICHOKE BUFFALO RICOTTA  
“PANTELLERIA” CAPERS

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## **MEZZI PACCHERI “BENEDETTO CAVALIERI”**

MEZZI PACCHERI “BENEDETTO CAVALIERI”, BRAISED OCTOPUS  
GARLIC & PARSLEY CRUMBLE

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## **BRANZINO MEDITERRANEO**

PAN SEARED MEDITERRANEAN SEA BASS  
POTATOES, CONFIT “DATTERINO” TOMATOES, OLIVES, LEMON THYME

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## **MAIALINO SARDO DA LATTE CROCCANTE**

SARDINIAN STYLE SUCKLING PIG, HONEY MUSTARD SAUCE

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## **BABÀ NAPOLETANO**

NEAPOLITAN SPONGE CAKE, “ZACAPA” RUM, BERRIES  
VANILLA MASCARPONE CREAM

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## **SELEZIONE DI FORMAGGI ITALIANI**

SELECTION OF ITALIAN CHEESE

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## **CAFFE' E PICCOLA PASTICCERIA**

PETIT FOUR  
COFFEE or TEA

*HK\$980+ 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.*