

THE DINING ROOM

BY BLUHOUSE

ANTIPASTI

LA TARTELLETTA

“ANDRIA” BURRATA CHEESE SAVORY TART
“MANTOVANA” PUMPKIN, VERMOUTH
KALUGA CAVIAR

258

POLPO “ROSTICCIATO”

GALICIAN ROASTED OCTOPUS
“SPILINGA NDUJA” OIL
SMOKED FIOR DI LATTE CHEESE
“BAGNA CAUDA”

338

CRUDO DI RICCIOLA ALLA “MARINARA”

SUSTAINABLE DUTCH YELLOWTAIL “CRUDO”
PIENNOLO TOMATO, OREGANO CRESS
TAGGIASCA OLIVES

328

BATTUTO DI FASSONA PIEMONTESE

“OBERTO” FASSONA BEEF TARTARE
SMOKED ARTICHOKE, BUFFALO RICOTTA
“PANTELLERIA” CAPERS

308

CALAMARETTI “MBUTTUNATI”

STUFFED BABY SQUID
VIGNAROLA, POTATO FOAM
BLACK INK

258

PASTA & RISOTTI

“MESCA FRANCESCA” FAGIOLI E FRUTTI DI MARE

TRADITIONAL MIX PASTA SHAPES
“CONTRONE” WHITE BEAN
CRUSTACEAN, SHELLFISH

588

(FOR TWO PERSON)

GNOCCHI SARDI AI GAMBERI ROSSI

HOMEMADE “SARDINIAN GNOCCHI”
“MAZARA DEL VALLO” RED PRAWN
DATTERINO TOMATO, AMALFI LEMON

508

LINGUINE “AGLIO E OLIO” COZZE E LATTUGA DI MARE

ARTISANAL LINGUINE “PASTIFICIO GENTILE”
SEAWEED, NEW ZEALAND MUSSELS
GARLIC AND OLIVE OIL EMULSION

358

RISOTTO IN SALSINA VERDE LINGUA E PECORINO

RISERVA “SAN MASSIMO” CARNAROLI RICE
ROASTED VEAL TONGUE, “GREEN SAUCE”
“MOLITERNO” SWEET PECORINO CHEESE

258

AGNOLOTTI ALLA “GENOVESE”

HOMEMADE “AGNOLOTTI” PASTA
ORGANIC FARMYARD “GENOVESE” RAGÙ
“PROVOLONE DEL MONACO” CHEESE
“MONTORO ONION” SAUCE

280

SECONDI

CERNIA E “CACIUCCO”

WILD CATCH CORAL GROUPE FISH
“CACIUCCO” SAUCE
“BRUSCHETTA” CRUST

508

BRANZINO E CARDONCELLI

OVEN BAKED ATLANTIC SEA BASS
“CARDONCELLI” MUSHROOMS
CHARCOAL CUTTLEFISH, VERMENTINO SAUCE

488

AGNELLO ALLE ERBE DI MONTAGNA

ROASTED ORGANIC “LUMINA” LAMB RACK
MEDITERRANEAN HERBS, LAMB JUS
“ROMANA” ARTICHOKE

488

POLLO ARROSTO

ROASTED ORGANIC YELLOW CHICKEN
BABY LEEK, SWEET CORN, CHICKEN JUS

488

VITELLO “TONNATO” IN CROSTA

ORGANIC MILK FED VEAL TENDERLOIN IN SOURDOUGH CRUST
AGRIA POTATO, “APULIAN” TURNIP, TUNA SAUCE

558

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

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.

