

# THE DINING ROOM

BY BLUHOUSE

## “INCONTRO”

### CALAMARETTI “MBUTTUNATI”

STUFFED BABY SQUID  
VIGNAROLA, POTATO FOAM, BLACK INK

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### LINGUINE “AGLIO E OLIO” COZZE E LATTUGA DI MARE

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

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### BRANZINO E “CACIUCCO”

OVEN BAKED ATLANTIC SEA BASS  
“CACIUCCO” SAUCE, “BRUSCHETTA” CRUST

OR

### POLLO ARROSTO

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

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### TIRAMISU AL PISTACCHIO

LADYFINGER, ESPRESSO, PISTACHIO, MASCARPONE CREAM

***Sommelier Pairing 2 Glasses \$280***

*HK\$ 788 + 10 % service charge per person*

*This Special Menu is available upon advance reservation  
via our online booking platform at Sevenrooms.*

*Menu offering on every Wednesday to Sunday from 6p.m. - 7:30p.m.*

*Some items may be subject to seasonal changes  
Please inform us if you have any special dietary needs*