

THE DINING ROOM

BY BLUHOUSE

“INCONTRO”

CALAMARETTI “MBUTTUNATI”

STUFFED BABY SQUID
VIGNAROLA, POTATO FOAM, BLACK INK

LINGUINE “AGLIO E OLIO” COZZE E LATTUGA DI MARE

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

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

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 Tuesday to Saturday from 6p.m. -7:30p.m.

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