THE PIZZA BAR
by Daniele Cason

DISCOVER CHEF-LED PIZZA OMAKASE EXPERIENCE

LUNCH
APPETIZER | 7 OMAKASE PIZZAS | DESSERT
888
per person

DINNER
APPETIZER | 8 OMAKASE PIZZAS | DESSERT
1498
per person
**Includes 500 beverage credit per person.*

MENU ITEMS AND INGREDIENTS ARE SUBJECT TO SEASONAL AVAILABILITY AND MAY CHANGE WITHOUT PRIOR NOTICE.

LUNCH
1st SEATING | 11:30-13:00
2nd SEATING | 13:30-15:00

DINNER
1st SEATING | 18:00-20:00
2nd SEATING | 20:30-22:30



All prices in Hong Kong dollars and subject to 10% service charge.

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SAMPLE MENU

TONNO PINNA BLU
Sustainable Bluefin Tuna Tartare, Colatura di Alici,
Caviar, Pumpkin and Turmeric Vellutata

BIANCA
Extra Virgin Olive Oil, Rosemary, Mortadella Favola

MARINARA
San Marzano Tomato, Garlic, Marjoram,
Hokkaido King Crab, Grey Mullet Bottarga

BUFALA
San Marzano Tomato, Cherry Tomato,
Buffalo Mozzarela, Culatello di Zibello DOP

PIZZINO
Buffalo Mascarpone, Black Olive,
Fresh Autumn Truffle

SOUTH AFRICA ABALONE
South Africa Abalone, Savoy Cabbage,
White Beans, Soffritto, Pickles

FUNGHI
Yunnan Mushrooms, Venison Salsiccia,
Pecorino al Fieno

WAGYU & UNI
Arrowhead, Smoked Provola, Parsley
(exclusively for dinner)

OTTO FORMAGGI
Provolone, Gorgonzola, Scamorza,
Taleggio, Fior di Latte, Parmigiano Reggiano DOP
Pecorino Romano DOP, Piave DOP, Truffle Honey

AFFOGATO
Hazelnut Praline, Vanilla Chantilly, Amaretto Velvet

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