

G7

PRIVATE DINING

Tasting Menu

Antipasti

- Burrata di Bufala, Semi Dried Cherry Tomatoes, Pesto
- Sturia Cold Smoked Sturgeon, Salmon Caviar
- Grilled Polenta, Sundried Tomato, Gorgonzola Dolce
- Cotechino with Green Lentils



Serafino Alta Langa – light, bubbles, elegant

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Chestnut Soup with Garlic Foam

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Casarecce Pasta with Wild Boar Ragu,
Porcini Mushrooms, Aged Parmigiano



Cantina Cieri Falanghina Breeze – fruity, citrus

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Clams Steamed in White wine , Chorizo, Thai Basil Pistou



Occhipinti SP68, Bianco – Sicily



US Prime Rib-Eye with Red Wine Jus (Additional \$180)

Or

Roasted Saddle of Venison, Sour Cherry and Juniper Jus

Or

Pan Seared Fillet of John Dory, White Butter Sauce



Ca De Santi, Ghemme D.O.C.G. - Piemonte

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Cheese Selection with Homemade Jam and Crackers

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*G7 Signature Tiramisu

Or

Hazelnut Panna Cotta with Pistachio Tuille

Or

Homemade Sorbet with Fresh Fruit



Tosti Moscato Rosato - fruity, decadent

Full menu 6 Courses: HKD \$880 + 10% service



Wine Pairing 4 Wines: HKD \$290 + 10% service

*Free Flow Perrier-Jouet Rose Champagne - Add \$328 p.p

