

Menu



SOUP & SALAD

DAILY SOUP WITH FOCACCIA
housemade focaccia

\$88



BOUILLABAISSE

seafood soup, housemade focaccia

\$168

HOUSE SALAD

mushroom, olives, red onion, tomato, balsamic

\$128



HEIRLOOM TOMATO SALAD

pine nuts, burrata, basil oil

\$158

BOARDS

4 CHEESE BOARD WITH CONDIMENTS

daily selections from Master Antoine Zaruba

\$268



SICHUAN PEPPERCORN DUCK PROSCIUTTO

French duck breast, Sichuan and Sansho peppercorns

\$268



IBERICO BELLOTA HAM

48 months Jamon Iberico de Bellota, Focaccia

\$338

CHARCUTERIE BOARD

seasonal chef's selections

\$398

SIDES

GRILLED ASPARAGUS

\$128

GRILLED MIXED VEGETABLES

\$128

GRILLED BROCCOLINI

\$98

MASHED POTATO

\$68

SMALL BITES

CRAB MEAT POTATO PAVÉ



red crab, avocado

\$158

BEEF TARTARE POTATO PAVÉ

raw Fassona beef, caviar

\$128

WAGYU TOAST

A4 wagyu, wasabi mayonnaise

\$168

GRILLED OCTOPUS



spicy pomodoro sauce

\$188

PADRÓN PEPPER

crispy garlic, cajun aioli

\$118

SIGNATURE FRENCH FRIES

aioli dips, ketchup

\$78

FOCACCIA

anchovies butter

\$38

STARTERS

SEARED TUNA



bluefin tuna, avocado, chili lime dressing

\$188

CALAMARI

fried calamari, sun-dried tomato mayonnaise

\$178

TRUFFLE BEEF TARTARE

(BONE MARROW +\$60)

raw Fassona beef, black truffle, shimeji mushroom

\$178

MEATBALLS



housemade meatballs, pomodoro sauce, Parmigiano Reggiano

\$168

Aroma Wine Bistro

ALL PRICES ARE IN HK DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE

Menu



PASTA & RISOTTO

 LOBSTER RISOTTO saffron, zucchini	\$498
CARABINEROS LINGUINE bisque, asparagus	\$398
 BLACK TRUFFLE FETTUCCINE (IBERICO HAM +\$30) black truffle, wild mushroom	\$238
SICHUAN DUCK BREAST SPAGHETTI caviar, champagne sauce	\$288
 SALTED EGG BUCATINI CARBONARA pancetta, Parmigiano Reggiano	\$208

MEATS & SEAFOOD

ROASTED YELLOW CHICKEN  seasonal vegetables, Japanese rice (30 - 45 mins)	\$628
RUBIA GALLEGA RIBEYE (300 GRAMS) 32 days dry aged, signature French fries	\$558
ROASTED LAMB RACK pistachio, port wine jus	\$298
CRISPY AMADAI  Uroko-yaki, tilefish, green asparagus, miso mustard sauce	\$258
CLAMS MARINARA  tomato, garlic	\$288

DESSERTS & CHEESE

 BASQUE CHEESECAKE, MIXED BERRIES	\$88
 CLASSIC TIRAMISU	\$88
CHOCOLATE MANDARIN	\$88
SEASONAL FRUIT PLATTER	\$88
BAKED ÉPOSES CHEESE Époisses, focaccia	\$248

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