

GIACOMO

MICHELE

BAD BOYS

NEW YEAR'S EVE

DINE TOGETHER.
DRINK TOGETHER.

MENU

CHEF'S INTERPRETATION OF DETECTIVE MIKE

PHILADELPHIA CHEESESTEAK

pulled wagyu beef toast with Provolone and winter black truffle



MARCUS BURNETT RAVIOLI

filled with crab & lobster, finished with Miami crayfish sauce



SUSTAINABLE NORWEGIAN SALMON

crusted with almond & pistachio, finished with salsify purée
and salmon roe

or

SLOW BRAISED PORK CHEEK

in Zinfandel wine, accompanied with pumpkin foam
and parsley air



STICKY TOFFEE PUDDING

with Deonshire clotted cream and 24 espresso coffee gelato

Coffee or tea

Petit four

HK\$698

or

HK\$1,088

with unlimited prosecco, red wine, white wine,
house spirits and beer from 8.30pm till 12 midnight

DiVino

Wine Bar & Restaurant

10% service charge applies