

LUNCH

Fresh seafood, seasonal, local ingredients play a part in distinguishing the refreshing lunch menu available at Tosca. Inspired by regional Italian cooking traditions, each dish is a delicate, carefully balanced mix of flavors and textures.

For reservations or enquiries on set lunch and seasonal menus, please call (852) 2263 2270 or email: restaurantreservation.hk@ritzcarlton.com.

SET LUNCH (MONDAY TO FRIDAY)

2 Courses - HK\$438

3 Courses - HK\$498

4 Courses - HK\$698

WINE SET LUNCH (SATURDAY)

4 Courses - HK\$698

5 Courses - HK\$888

SUNDAY BRUNCH

Veuve Clicquot - HK\$868

Ruinart Brut Rosé or Blanc de Blanc- HK\$1,008

Dom Pérignon - HK\$1,988

* All prices are in HK\$ and subjected to 10% service charge

Please contact our team in case of any concern for food allergies. Coffee and Tea not included.

LUNCH AND DINNER

ANTIPASTI

Heaven: shellfish and cereal cake with red prawn salad
Chef Pino's beef carpaccio
Langoustine, potato and coral
Roasted artichoke "alla Napoletana"

PASTA

Milk risotto, broccoli and wild fennel sausage
Fusilli al ferretto, chicken ragout and Provolone cheese
Paccheri, lobster and black truffle
Topinambur soup, frog legs and nasturtium leaves

SECONDI

Silver cod, amaranth, chicory and anchovies
Seabass with lemon, chicken and sautéed seafood
Piglet shoulder, smoked Provolone cheese and pickled pepper
Charcoal crust Wagyu tenderloin, radicchio, walnut and crispy mustard

DOLCI

Tosca cheese selection
White almond mousse with roasted mandarin, creamed basil leaves
Lemon soufflé with Nebra beer sherbet
Absolute chocolate
My traditional tiramisu with limoncello

All prices are in Hong Kong dollars and are subject to a 10% service charge. A supplement is applied for extra truffle based on availability, portion size and market price.

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