

Posto Privato Festive Menu

By Head Chef Jay Catapang

Antipasti

Cheese & Italian Cold Cut & Cheese Platter

CHEF'S SELECTION OF CHEESE & MEATS, MARINATED OLIVES & ARTICHOKES

Tomato Bruschetta

Bite-sized garlic bread topped with Tomatoes, Parmesan, & Pesto

INSALATA Mercato Fresca

Mixed greens, Seasonal Vegetables, Asiago, Lemon Honey Vinaigrette

Home-Made Burrata

Fresh Mozzarella Stuffed with Ricotta & Mascapone Cheese, Local Organic Tomato

Primi

Spaghetti & Meatballs

HomeGrown Veggie Lasagna

Secondi

Roasted Whole Lamb Leg

Seasoned with Herbs & Spices, Slow Roasted & Carved at the Table

Blackened Atlantic Catfish

Farmed Sustainable Catfish w/ our House Spice Rub

Grilled Daily Farm Vegetables

Roasted Potatoes, Pancetta

Dolce

Assorted sorbet and GELATO

Freshly Baked Pie

Price – HKD\$600 per person + 10% Gratuity

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- **All dishes are served family style**
- **Wine & beverages are sold on an a la carte basis**
- **To confirm and secure the booking, a 50% deposit is required**
- **Dining room must be returned at 11:30 pm due to Production Purposes**

- Wine corkage is \$300 per bottle