TOSCA DI ANGELO

THE RITZ-CARLTON, HONG KONG

MENUS

Chef Angelo Aglianó

Tuesday to Sunday, lunch and dinner. Closed on Mondays.

HOW TO READ THIS MENU

Every mark below appears beside a dish only when the house prints it.

DIETARY MARKS

Vegan

THE LINE BENEATH A DISH

TOFU | ZUCCHINE TROMBETTA | BALSAMICO INVE

Tofu with Organic Trumpet Zucchini and Aged Balsamic Vinegar

Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability.

THE MARKS THIS MENU DECLARES

EXECUTIVE LUNCH

"Escape in the Clouds" · Weekday lunch

3 COURSES	4 COURSES	5 COURSES
688	888	1088

ANTIPASTI — APPETIZERS 228

Burrata Fresca | Trio di Pomodori Isolani | Acciughe e Pesto
Burrata Cheese with Trio of Organic Sicilian Tomatoes, Anchovies and Fresh Italian Pesto

Ricciola di Hokkaido | Sedano Lattuga | Caviale Kaluga
Wild Hamachi with Celtuce, Salmoriglio and Kaluga Caviar (Supplement HK$128)

Capesante di Hokkaido | Purea di Daikon | Shiitake alle Erbette
Hokkaido Scallop with Daikon Velouté and Shiitake Mushrooms

Carpaccio di Fassona | Parmigiano Reggiano e Rucola | Salsa alla Mostarda
Ethically Sourced and Certified Fassona Beef Carpaccio with Light Mustard, Parmesan 24 Months and Arugula (Supplement HK$88)

PRIMI PIATTI — FIRST COURSES 288

Chicchi di Grano "Mancini" | Zucca e Pomodorini | Fonduta al Taleggio
Chicchi di Grano "Mancini" with Pumpkin, Cherry Tomatoes and Taleggio Fondue

Struncatura Artigianale | Tonno del Mediterraneo | Bottarga
Calabrian Artisanal Stroncatura with Mediterranean Tuna and Bottarga (Supplement HK$128)

Mezzi Paccheri "Mancini" | Gamberi Rossi | Pesto al Basilico Fresco
Sustainably Grown Mezzi Paccheri "Mancini" with Sicilian Red Prawns and Organic Basil Pesto Sauce (Supplement HK$188)

Pasta Mista "Mancini" | Coulis di Peperoni | Guanciale e Pecorino
Organic Pasta Mista "Mancini" with Bell Pepper Coulis and Colonnata Guanciale

VEGAN

All prices are in HK$ and subject to 10% service charge.
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EXECUTIVE LUNCH

SECONDI PIATTI — MAIN COURSES 438

Filetto di Rombo | Purea di Fagiolini | Cipollotti e Datterino
Ethically Sourced and Sustainable Turbot Fillet with Green Beans Purée, Spring Onions and Organic Datterino Tomatoes (Supplement HK$480 for 2 Persons)

Triglia del Mediterraneo | Ceci e Chorizo | Salsa all'Uva
Mediterranean Red Mullet with Chickpeas, Chorizo and Raisin Sauce

Cernia Rossa | Zuppetta di Matalotta | Olive e Capperi di Salina
Local and Sustainable Red Star Grouper in Matalotta Soup with Olives, Tomatoes and Capers from Salina (Supplement HK$120)

Pluma di Maiale Iberico | Indivie e Carote | Salsa al Pepe Nero
Iberian Pork Pluma with Baby Endive, Carrots and Black Pepper Sauce

Black Angus d'Australia | Funghi e Pastinaca | Salsa al Cardamomo
Australian Black Angus M5+ Ribeye with Mushrooms, Parsnip and Cardamom Sauce (M5+ Supplement HK$180)

DOLCI — DESSERTS 198

Babà al Rum | Frutti di Bosco | Chantilly alla Vaniglia
Rum Babà with Fresh Mixed Berries and Vanilla Chantilly (Supplement HK$88)

Tarte Tatin di Mele | Crema Chantilly | Gelato alla Vaniglia
Apple Tart Tatin with Chantilly Cream and Vanilla Ice-Cream (Supplement HK$88)

Sorbetto all'Olio d'Oliva | Agrumi | Caviale di Pompelmo
Olive Oil Sorbet with Ragoût of Citrus and Pomelo Caviar

Tiramisù Tradizionale | Granita al Caffè | Cioccolato Amedei
Traditional Tiramisù with Coffee Granita and Amedei Chocolate

I Formaggi del Nostro Carrello
Tosca di Angelo's Cheese Selection (Supplement HK$120)

3 courses: Appetizer, First or Main Course & Dessert · 4 courses: Appetizer, First Course, Main Course & Dessert · 5 courses: Appetizer, First Course, Fish, Meat & Dessert · "Accordi" wine pairing: 3 glasses HK$ 650 · 4 glasses HK$ 780 · 5 glasses HK$ 880

VEGAN

All prices are in HK$ and subject to 10% service charge.
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GOURMET LUNCH

"Escape in the Clouds" · Weekend lunch

3 COURSES	4 COURSES	5 COURSES
688	888	1088

ANTIPASTI — APPETIZERS 228

Burrata Fresca | Trio di Pomodori Isolani | Acciughe e Pesto
Burrata Cheese with Trio of Organic Sicilian Tomatoes, Anchovies and Fresh Italian Pesto

Capesante di Hokkaido | Purea di Daikon | Shiitake alle Erbette
Hokkaido Scallop with Daikon Velouté and Shiitake Mushrooms

Astice del Mediterraneo | Sedano Lattuga e Colatura d'Alici | Caviale Kaluga
Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar (Supplement HK$220)

Carpaccio di Fassona | Parmigiano Reggiano e Rucola | Salsa alla Mostarda
Ethically Sourced and Certified Fassona Beef Carpaccio with Light Mustard, Parmesan 24 Months and Arugula (Supplement HK$88)

PRIMI PIATTI — FIRST COURSES 288

Struncatura Artigianale | Tonno del Mediterraneo | Bottarga
Calabrian Artisanal Stroncatura with Mediterranean Tuna and Bottarga

Fregola Sarda | Ricci di Hokkaido | Salicornia
Traditional Sardinian Fregola with Hokkaido Sea Urchin and Sea Asparagus (Supplement HK$168)

Mezzi Paccheri "Mancini" | Gamberi Rossi | Pesto al Basilico Fresco
Sustainably Grown Mezzi Paccheri "Mancini" with Sicilian Red Prawns and Organic Basil Pesto Sauce (Supplement HK$188)

Pasta Mista "Mancini" | Coulis di Peperoni | Guanciale e Pecorino
Organic Pasta Mista "Mancini" with Bell Pepper Coulis and Colonnata Guanciale

VEGAN

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GOURMET LUNCH

SECONDI PIATTI — MAIN COURSES 438

Filetto di Rombo | Purea di Fagiolini | Cipollotti e Datterino
Ethically Sourced and Sustainable Turbot Fillet with Green Beans Purée, Spring Onions and Organic Datterino Tomatoes (Supplement HK$480 for 2 Persons)

Triglia del Mediterraneo | Ceci e Chorizo | Salsa all'Uva
Mediterranean Red Mullet with Chickpeas, Chorizo and Raisin Sauce

Cernia Rossa | Zuppetta di Matalotta | Olive e Capperi di Salina
Local and Sustainable Red Star Grouper in Matalotta Soup with Olives, Tomatoes and Capers from Salina (Supplement HK$120)

Pluma di Maiale Iberico | Indivie e Carote | Salsa al Pepe Nero
Iberian Pork Pluma with Baby Endive, Carrots and Black Pepper Sauce

Wagyu Controfiletto "Pardoo Valley" | Cipolla Rossa Farcita | Salsa al Cardamomo
"Pardoo Valley" Wagyu Striploin with Stuffed Red Onion and Cardamom Sauce (Supplement HK$278)

DOLCI — DESSERTS 198

Babà al Rum | Frutti di Bosco | Chantilly alla Vaniglia
Rum Babà with Fresh Mixed Berries and Vanilla Chantilly (Supplement HK$88)

Cannolo di Ricotta | Canditi | Sorbetto al Cioccolato
Ricotta Cream Cannoli with Candied Fruits and Chocolate Sorbet

Tortino di Cioccolato | Crema Chantilly | Bergamotto e Mandarino
Chocolate Fondant Tart with Cream Chantilly Bergamot and Mandarin Sorbet (Supplement HK$88)

Tiramisù Tradizionale | Granita al Caffè | Cioccolato Amedei
Traditional Tiramisù with Coffee Granita and Amedei Chocolate

I Formaggi del Nostro Carrello
Tosca di Angelo's Cheese Selection (Supplement HK$120)

3 courses: Appetizer, First or Main Course & Dessert · 4 courses: Appetizer, First Course, Main Course & Dessert · 5 courses: Appetizer, First Course, Fish, Meat & Dessert · "Accordi" wine pairing: 3 glasses HK$ 650 · 4 glasses HK$ 780 · 5 glasses HK$ 880

VEGAN

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RICORDI

Autunno · Dinner tasting menu, for the entire table

PER PERSON	"ACCORDI" WINE PAIRING	NON-ALCOHOLIC BEVERAGE PAIRING
2288	1580	980

AUTUNNO

Astice del Mediterraneo | Sedano Lattuga e Colatura d'Alici | Caviale Kaluga
Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar

Linguine "Sanniti" | Ostriche | Bottarga
Linguine "Sanniti" with Gillardeau Oyster and Bottarga

Scampi | Cavolo Nero | Zuppetta allo Champagne
Langoustine with Mixed Herbs, Tuscany Black Cabbage and Champagne Soup

Wagyu Controfiletto "Pardoo Valley" | Cipolla Rossa Farcita | Salsa al Cardamomo
"Pardoo Valley" Wagyu Striploin with Stuffed Red Onion and Cardamom Sauce

Tortino di Cioccolato | Crema Chantilly | Bergamotto e Mandarino
Chocolate Fondant Tart with Cream Chantilly Bergamot and Mandarin Sorbet

VEGAN

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MINUETTO

Autunno · Dinner tasting menu, for the entire table

PER PERSON	"ACCORDI" WINE PAIRING	NON-ALCOHOLIC BEVERAGE PAIRING
1888	1080	780

AUTUNNO

Tonno del Mediterraneo | Peperoni Carmagnola | Salsa al Basilico
Mediterranean Tuna with Carmagnola Bell Pepper and Basil Sauce

Lorighittas | Capesante di Hokkaido | Broccolini
Sardinian Organic Lorighittas with Hokkaido Scallop and Broccoli Puree

Orata Rosa de Ligne | Duo di Biete | Salsa all'Uva
Sustainable Mediterranean Pink Sea Bream with Duo of Swiss Chard and Raisin Sauce

— Or

Anatra di Challans | Zucca e Castagne | Salsa al Porto
Challans Duck with Pumpkin, Chestnuts and Port Wine Sauce

Tronchetto al Pistacchio | Vaniglia | Sorbetto di Fichi
Sicilian Pistachio Cake with Vanilla and Fig Sorbet

VEGAN

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À LA CARTE

Menu d'Autunno · Dinner

ANTIPASTI — APPETIZERS

Scampi | Trilogia di Finocchi | Salsa al Pastis — 528
Royal Langoustine with Fennel Purée and Pastis Sauce

Astice del Mediterraneo | Sedano Lattuga e Colatura d'Alici | Caviale Kaluga — 538
Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar

Tartare di Vitellina Fassona | Salsa Tonnata | Capperi di Salina — 488
Ethically Sourced and Certified Fassona Veal Tenderloin Tartare with Confit Tomato and Tuna Bottarga Sauce

CAPRICCIO DI ANGELO — ANGELO'S WHIMSICAL

Caviale Oscietra "Kaviari" <50g> | Linguine "Sanniti" | Erba Cipollina — 1888
Oscietra Caviar with Linguine "Sanniti" and Chives (For 2 Persons)

PRIMI PIATTI — FIRST COURSES

Ravioli di Bufala | Pomodoro & Olive Taggiasche | Pesto al Basilico Fresco — 388
Buffalo Cheese Ravioli with Organic Pachino Tomatoes, Taggiasca Olives and Homemade Fresh Basil Pesto

Risotto "Acquerello" | Ricci di Hokkaido | Salicornia — 528
Risotto "Acquerello" with Hokkaido Sea Urchin and Sea Asparagus

Busiate Trapanesi | Carabineros | Mini Bietole — 628
Sicilian Artisanal Busiate with Carabinero Prawn and Locally-Grown Organic Baby Pak Choi

SECONDI PIATTI — MAIN COURSES FOR 2 PERSONS

Filetto di Rombo | Purea di Fagiolini | Cipollotti e Datterino — 988
Ethically Sourced and Sustainable Turbot Fillet with Green Beans Purée, Spring Onions and Confit Cherry Tomatoes (For 2 Persons)

Sogliola Cotta sull'Osso | Guazzetto alla Mugnaia | Limone e Capperi — 988
Mediterranean Dover Sole with Mugnaia Sauce, Capers and Baby Leek (For 2 Persons)

Carré d'Agnello dell'Aveyron | Zaalouk di Melanzana | Pepe Nero — 928
Rack of Lamb from Aveyron with Eggplant Zaalouk and Black Pepper (For 2 Persons)

VEGAN

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À LA CARTE

SECONDI PIATTI · CONTINUED

Wagyu Controfiletto "Pardoo Valley" | Cipolla Rossa Farcita | Salsa al Cardamomo 968
"Pardoo Valley" Wagyu Striploin with Stuffed Red Onion and Cardamom Sauce (For 2 Persons)

DOLCI DESSERTS

Babà al Rum | Frutti di Bosco | Chantilly alla Vaniglia 258
Rum Babà with Fresh Mixed Berries and Vanilla Chantilly

Tortino di Cioccolato | Crema Chantilly | Bergamotto e Mandarino 228
Chocolate Fondant Tart with Cream Chantilly Bergamot and Mandarin Sorbet

Tronchetto al Pistacchio | Vaniglia | Sorbetto di Fichi 198
Sicilian Pistachio Cake with Vanilla and Fig Sorbet

L' Affogato di Angelo | Caffè Arabica | Gelato alla Vaniglia 188
Affogato with 100 % Arabica Coffee, Vanilla Ice-Cream and Party Flavours

I Formaggi del Nostro Carrello 298
Tosca di Angelo's Cheese Selection

VEGAN

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VEGETARIAN & VEGAN

ANTIPASTI — APPETIZERS

Ricottina alle Spezie | Zucchine Trombetta | Balsamico Invecchiato — 328
Five Spices Baked Ricotta with Organic Trumpet Zucchini and Aged Balsamic Vinegar

Tofu | Zucchine Trombetta | Balsamico Invecchiato — 288
Tofu with Organic Trumpet Zucchini and Aged Balsamic Vinegar

PRIMI PIATTI — FIRST COURSES

Risotto "Acquerello" | Zafferano e Funghi | Fonduta al Taleggio — 388
Risotto "Acquerello" with Saffron, Seasonal Mushrooms and Taleggio Fondue

Lorighittas | Broccolini | Fonduta al Pecorino — 328
Sardinian Organic Lorighittas with Broccoli and Pecorino Cheese

Risotto "Acquerello" | Zafferano | Funghi di Stagione — 358
Risotto "Acquerello" with Saffron and Seasonal Mushrooms

SECONDI PIATTI — MAIN COURSES

Tortino di Soia | Indivia | Balsamico Invecchiato — 368
Gratinated Tempeh with Endive, Baby Carrots and Balsamic Sauce

Crocchetta di Germi di Soia | Purea di Fagiolini | Ragoût di Funghi — 368
Locally Grown Organic Soybean Croquette with Green Peas Purée and Seasonal Mushroom Ragoût

DOLCE — DESSERT

Sorbetto all'Olio d'Oliva | Agrumi | Caviale di Pompelmo — 228
Olive Oil Sorbet with Ragoût of Citrus and Pomelo Caviar

VEGAN

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