BUTCHER'S NIGHT

To Beef or Not to Beef!

Unlimited Food. Order your favourite dishes as many times as you wish! Reception starts at 6:30pm, Dinner starts at 7:00pm

APPETISERS

Chianti Tartare (6) Tender Rump of Beef, Garlic, Paprika, Lemon, Chianti Salt, Olive Oil

Lingua di Manzo Affumicata () Smoked Beef Tongue, Caponata, Chimichurri

CARNA'S CHARCOAL GRILL

Bistecca Panzanese (6) Australian, Wagyu Beef Rump

Bistecca alla Fiorentina (1) Australian, Stockyard Beef Porterhouse

Bistecca di Toscana (1) (12 Italian, Grain-fed Frisona Carima Beef 45 Days Dry-aged

Bistecca Etrusca Australian, Rangers Valley, Beef Chuck on The Bone 60 Days Dry-aged

SIDE DISHES

Dario's Stewed White Beans Pappa al Pomodoro Grilled Vegetables

DESSERT

Tiramisù di Casa Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Chocolate

AFTER MEAL Coffee, Grappa

ON THE TABLE Tuscan Bread & Olive Oil Farmer Salad Water With & Without Bubbles

\$1,888 Per Person including a Glass of Chianti wine

\$280 Per Person for free-flowing Sommelier selected Italian red, white and rose wines, Prosecco, Spritz cocktails from the trolley, house draft Beer and Sodas Upgrade for just \$200 to from Prosecco to Champagne Thiénot, Brut, NV

All prices are in Hong Kong dollars and subject to 10% service charge





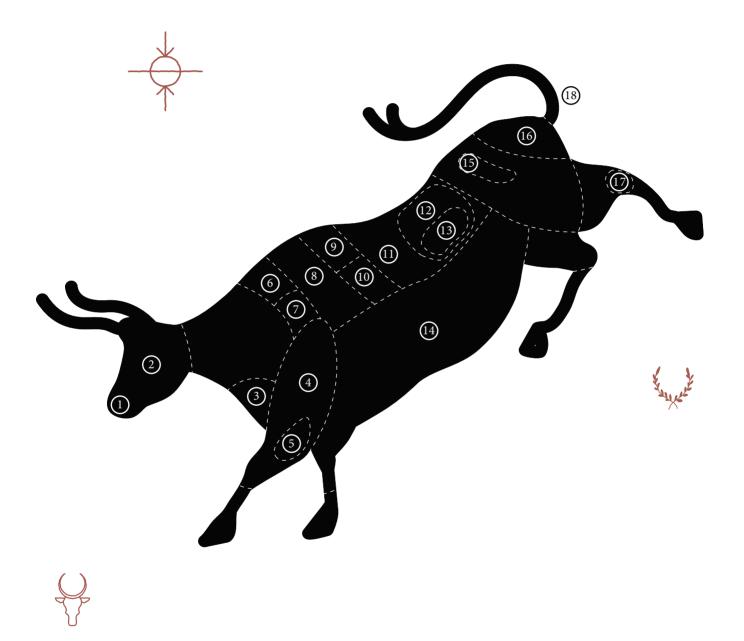


CECCHINI

TO BEEF, OR NOT TO BEEF

With the belief that all cuts of meat can be utilized when cooked properly, Carna's Nose-to-Tail concept eliminates waste and promotes sustainability.





- 1) Tongue
- 2 Beef Cheek
- ③ Brisket
- (4) Beef Shank
- 5 Beef Shin
- 6) Chuck Flap

- 🗇 Flat Iron
- ⑧ Etruscan Cut
- () Cube Roll
- 10 Ribeye
- (1) Bistecca Alla Fiorentina
- 12 Striploin

- 13 Tenderloin
- 14 Belly
- 15 Eye Round
- 16 Rump
- 17 Bone Marrow
- 18 Beef Tail