



VELO means hidden and veiled in Italian.

In a city with a remarkably high culinary standard, VELO shines as a hidden gem in this sophisticated food landscape. Featuring a modern interpretation of Italian cuisine, our menu emphasizes on the freshest seasonal ingredients that are cooked in the simplest way, to bring out the most authentic flavours of Southern Italy.

With an extensive list of authentic regional dishes inspired by the land and sea that ranges from a la carte and prix fixe to seasonal and tasting menus, guests can uncover the hidden gastronomy surprises that are rooted upon originality and excellence.

A hidden culinary sanctuary where food, art and experience collide.

Buon Appetito!



Italian Tomatoes

From Bolognese sauce to pizza, it is impossible to imagine Italian cuisine without tomatoes. They were first brought to Italy in the sixteenth century and have since become the heart of Italian cuisine now for its versatility to flavor food.



Basil

Basil is a fragrant green herb with a rich smokey, minty taste. It is the most popular herb in Italian cooking, which is often used in tomato sauce, Caprese salad, and is the key ingredient in pesto sauce.



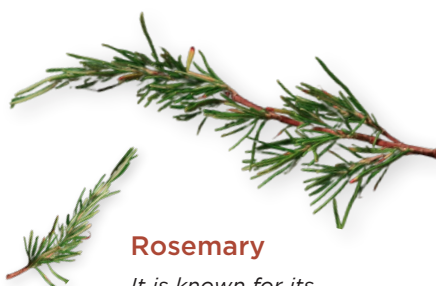
Oregano

Dried oregano leaves add an earthy flavor to marinara sauce, pizza, salad dressing, or grilled meats.



Burrata Cheese

Burrata means "buttery" in Italian - it is a delicious melt-in-your-mouth cheese originated from Southern Italy, where it was first made around 100 years ago, and is still made fresh by hand with just three simple ingredients: cow's milk, rennet and cream.



Rosemary

It is known for its peppery, woody flavor. In Italian cuisine, rosemary is often used in roasted vegetables or meat preparations, as well as in bouquet garni to flavor stocks and stews.

Olive Oil

A symbol of Italian food, olive oil has been the heart of Italian cuisine for the longest time. It is still widely used and revered as one of the most delicious and beneficial oils in Italian cuisine that is used not only in cooking but also as a garnish to add a peppery flavor.



Pasta

Pasta is made of a mix of flour, eggs, olive oil, water, and salt. There are many varieties based on the shape and the region they are from. More popular types include spaghetti, penne, tagliatelle, fettuccine and pappardelle, where you can find them all in VELO.



Pizza

Pizza, the most famous Italian food of all time. The soft and thin dough with a raised edge is chewy and topped with an endless possibility of ingredients. At VELO, our pizzas are homemade to a crisp thin crust for a palatable surprise that leaves you craving for more!

ANTI PASTI



- | | | |
|------------|--|--------------|
| V S | Insalata VELO
VELO沙律 | \$138 |
| | <i>Mesclun green salad, fennel, avocado, carrot, cherry tomato, balsamic dressing</i> | |
| | Capesante Scottate
芝士泡沫三文魚籽香煎帶子配薯蓉 | \$188 |
| | <i>Pan-fried scallop with cheese foam, Japanese salmon roe, mashed potatoes</i> | |
| | Burrata e Pomodorini e Prosciutto di Parma
布拉塔芝士配巴馬火腿沙律 | \$188 |
| | <i>Creamy burrata, cherry tomato, basil, Parma ham</i> | |
| | Insalata di Polpa di Granchio e Avocado
蟹肉牛油果沙律 | \$188 |
| | <i>King crab meat, avocado, microgreens</i> | |
| | Carpaccio di Manzo
松露和牛薄片配火箭菜沙律 | \$228 |
| | <i>Premium wagyu beef carpaccio, rocket salad, shaved parmesan, mustard dressing, shaved black truffle</i> | |
| S | Vitello Tonnato
冷吞拿魚醬汁伴小牛肉片 | \$248 |
| | <i>Veal loin, tuna sauce, fresh capers</i> | |

S - Chef's Special | V - Vegetarian | VG - Vegan

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s Insalata di Astice

龍蝦沙律

\$268

*Whole lobster tail, orange, lettuce, celery, red onion,
lemon vinaigrette*

Scaloppa di Fegato Grasso

香煎鵝肝配焗蘋果

\$178

*Pan-fried foie gras with baked apples and balsamic
reduction*





Fritto Misto

意大利酥炸海鮮盤

Fried squid, Mediterranean tiger prawns, basil aioli

\$188

s Polpo alla Griglia

香煎西班牙八爪魚配檸檬酸瓜柳汁

*Grilled Spanish octopus with lemon caper sauce,
cherry tomato, olive oil*

\$268

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COLD CUT



s VELO Cold Cut and Cheese Sharing Board

意大利凍肉及芝士分享拼盤

24-month aged Parma ham, salami Milano, mortadella, pepperoni, foie gras mousse, chicken pate, Grana padano, Taleggio, Gorgonzola, Brie, nuts and dried fruits, served on two-feet long board

For Two 二人份

\$248

24-Month Aged Parma Ham and Melon

\$188

巴馬火腿配意大利哈蜜瓜

24-month aged Parma ham, Italian sweet cantaloupe melon, rocket leaves

SOUP



v Minestrone \$98

意大利雜菜湯

A classic Minestrone soup with Italian tomatoes and seasonal vegetables

v s Crema di Funghi e Tartufo Nero \$148

黑松露野菌湯

Wild mushrooms, black truffle cappuccino soup

s Zuppa di Pesce \$298

意式蕃茄海鮮湯

Mediterranean fish, clams, calamari, prawns, langoustines in a tomato broth

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SEAFOOD FEASTS



S Selezione di Frutti di Mare e Ostriche
精選海鮮拼盤

Fresh oysters, lobster, snow crab, tiger prawns, mussels, scallops, octopus and clams, served chilled on ice with lemon and signature house condiments

For Two 二人份	\$788
For Four 四人份	\$1388

Premium Add On
讓您挑選:

Scampi 小龍蝦 (2 pcs)	\$208
Lobster Tail 龍蝦尾 (1 pc)	\$228

s Scelta di Ostriche

是日精選生蠔

Daily market selection of fresh oysters served on shaved ice with lemon and spicy sauce



Japanese N3

白川蠔

\$ 48/pc

Refreshing with a briny yet sweet aftertaste



Castillo N3

卡斯搭略蠔

\$ 48/pc

Plump meat with a creamy texture and sweet flavour



Japanese Snow N2

日之雪花生蠔

\$ 58/pc

Full-bodied, creamy and sweet with a slightly nutty flavor



Gillardeau N2

芝拉島蠔

\$ 88/pc

With a uniquely chewy and crunchy texture, the scent of the sea and a soft nutty taste



Oyster Platter

精選蠔拼盤

\$ 268/6pcs

Take your tastebuds on a journey around the world with our selection of globally-sourced oysters



s Caviale di Nostra Importazione con Condimenti Classici

頂級魚子醬

Our own Imported Premium Siberian sturgeon caviar selection on crushed ice, served with blinis pancakes and classic condiments

20 gr (perfect for two)

\$468

One day advanced order required:

50 gr (great for four)

\$1288

125 gr (luxury for sharing)

\$2888

250 gr (supreme for sharing)

\$5888

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PASTA

Tagliatelle Bolognese

番茄肉醬自家製扁意粉

Homemade tagliatelle, minced beef, tomato sauce

\$178

Linguine Aglio Olio with Prawns

香蒜橄欖油大蝦意粉

Linguine with prawns, garlic, olive oil and chili

\$188

s Spaghetti all'Astice ai Ricci di Mare

波士頓龍蝦蕃茄意粉

Spaghetti with Boston lobster and fresh homemade tomato sauce

\$348



Rigatoni alla Carbonara **\$188**

卡邦尼大管意粉

Rigatoni with pancetta, egg yolk, parmesan cheese, black pepper

V Tagliatelle al Tartufo Nero **\$238**

黑松露自家製闊麵條

Homemade tagliatelle pasta with Italian black truffle, rocket salad

S Tagliolini al Granchio **\$268**

蒜香蟹肉自家製幼扁麵

Homemade tagliolini pasta, crab meat, sun-dried tomato, garlic and olive oil sauce



V Spaghetti Arrabbiata **\$168**

香辣番茄意粉

Spaghetti with fresh tomato sauce and chilli

V Risotto ai Porcini **\$248**

牛肝菌芝士意式燴飯

Carnaroli rice, porcini mushroom, cream, shaved parmesan cheese

S Risotto ai Gambero Rosso e Fegato Grasso **\$278**

意式紅蝦鵝肝燴飯

Carnaroli rice, red prawn stock, pan-seared foie gras

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Penne con Salsiccia Funghi e Pomodoro 意大利香腸配蘑菇蕃茄醬長通粉	\$188
<i>Penne pasta with Italian sausage, mushrooms, tomato, Pecorino cheese</i>	
Linguine alle Vongole 白酒蒜香大蜆扁意粉	\$268
<i>Linguine with clams, white wine and spicy garlic olive oil</i>	
Spaghetti al Nero di Seppia 墨汁海鮮三文魚籽扁意粉	\$268
<i>Squid ink spaghetti with capers sauce, shrimp, squid, Japanese salmon roe</i>	
Spaghetti ai Ricci di Mare 香蒜海膽意粉	\$288
<i>Spaghetti with sea urchin, garlic and parsley</i>	
s Linguine ai Gambero Rosso e Zucchine 意式青瓜地中海紅蝦自家製扁意粉	\$298
<i>Fresh linguine with Mediterranean red prawns and zucchini</i>	



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PIZZA

V Pizza Margherita **\$168**
瑪格麗塔薄餅

Tomato sauce, basil, mozzarella cheese

Pizza Salamino Piccante **\$198**
意式辣肉腸薄餅

Spicy salami, black olive, mozzarella cheese

Pizza Porcini e Salsiccia **\$208**
意式香腸配牛肝菌薄餅

Porcini mushroom, Italian sausages, tomato, mozzarella cheese

V S Pizza al Tartufo Nero **\$228**
黑松露薄餅

Mascarpone cheese, black truffle, mache salad, mozzarella cheese

V S VELO al MUSEA Pizza **\$228**
VELO MUSEA限定薄餅

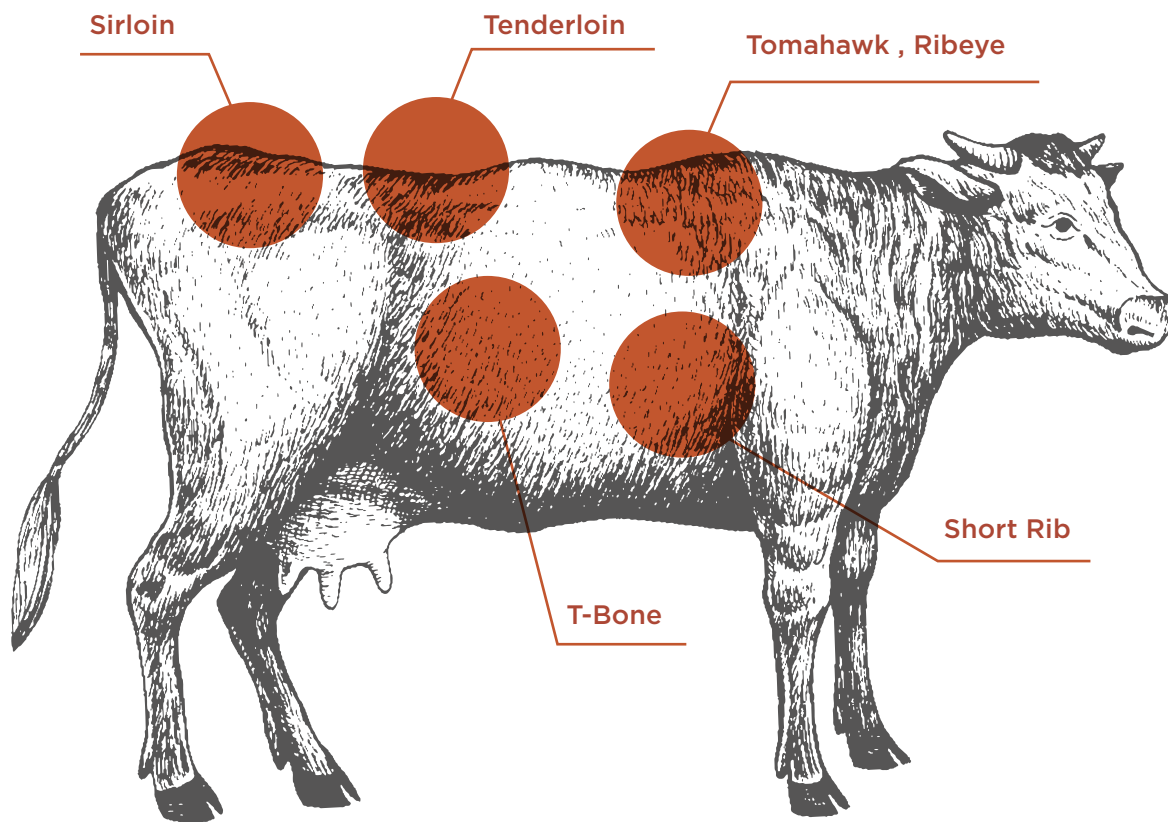
Five cheeses, mozzarella, gorgonzola, smoked scamorza, parmesan, taleggio and pears

Pizza Prosciutto di Parma **\$238**
意大利巴馬火腿火箭菜薄餅

Parma ham, arugula salad, diced tomato, mozzarella cheese, shaved cheese



VARIOUS BEEF CUTS



Tomahawk

A crowd-pleaser and show-stopper, its signature look is the large intact rib bone connected to the ribeye cut. When cooked, the connected bone and fat releases a wealth of flavour that enhances the sweetness and tenderness of the steak.

Ribeye

An impressively tender cut that is beautifully marbled, giving it its distinctly rich flavour and tender juiciness.

Controfiletto (Sirloin)

Naturally lean and low in fat content, this cut is known for providing a strong and rich beefy flavour.

Bistecca con l'osso (T-bone)

This cut is the best of both worlds. Being a combination of striploin and tenderloin steaks separated by the T-shaped bone, it offers a rich meaty flavor while remaining juicy and tender.

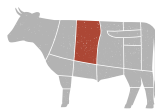
Filetto (Tenderloin)

Due to being low on connective tissue, this highly-prized cut is one of the most tender despite being naturally lean. Cooked properly, it offers a melt-in-the-mouth sensation.

Costola Corta (Short Rib)

This on the bone cut has an intense beefy flavour, while the rich marbling gives it a juicy and tender texture.

TOMAHAWK



Bistecca di Wagyu Tomahawk 和牛斧頭扒

Wagyu Tomahawk Steak

Beautifully carved with the long rib bone leaving an amazing presentation and dinner table discussion point

For the family (1.2 kg)

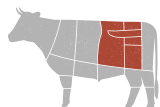
\$1388

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STEAK SELECTIONS

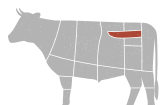


Tagliata di Manzo alla Rughetta

安格斯牛扒

\$348

Tuscan-style grilled and sliced Angus beef with rocket leaves



Filetto di Bue

牛柳扒

Us Beef Tenderloin Steak

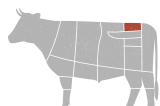
Smooth texture and beef flavour with just the right amount of marbling that melts in your mouth

For her (200 gr)

\$368

For him (300 gr)

\$548



Bistecca Marezzata

霜降牛扒

Wagyu Beef Sirloin Steak

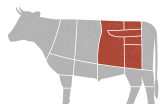
Very pleasant beef-forward flavour with a balanced marbling and mouthfeel

For the connoisseurs (200 gr)

\$468

For the hungry connoisseurs (300 gr)

\$648



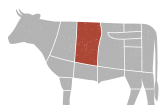
Bistecca con l'osso

T骨牛扒

Perfect for those who would like to enjoy two cuts in one - the strip and the tenderloin

For sharing (500 gr)

\$698



Bistecca di Sottofiletto di Manzo

牛肉眼扒

Us Prime Ribeye Steak

The juiciest and most marbled cut from the center of the rib with intermuscular fat

For the meat lovers (350 gr)

\$428

For the ravenous meat lovers (800 gr)

\$988

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SIDE DISH

VG Rosemary Roasted Potatoes \$78
迷迭香烤薯仔



VG Crispy Potato Fries \$78
薯條



VG Sautéed Brown Button Mushrooms \$78
炒蘑菇

VG French Green Beans \$88
法邊豆



V Mashed Potatoes \$78
薯蓉



V Sautéed Spinach With Butter \$88
炒牛油菠菜

SAUCE

Port wine and veal juice
波特酒牛肉汁
Red wine sauce gravy
紅酒醬

Mushroom sauce
蘑菇醬
Mustard grain sauce
芥末醬

Black pepper sauce
黑椒醬

MAIN COURSE

Salmon Norvegese su Crema di **\$268**

Asparagi

香煎挪威三文魚

Pan-fried Norwegian salmon on asparagus cream and purple potato crisps

Polletto alla Griglia **\$268**

香草燒春雞

Grilled spring chicken marinated in seasonal herbs

s Grigliatina Mista di Pesce e Crostacei **\$488**

香烤海鮮拼盤

Mixed grilled langoustines, tiger prawns, scallops and other fresh catch of the day



S Cozze alla Marinara \$268

香蒜辣蕃茄煮青口

Black mussels, white wine, garlic, parsley, spicy tomato broth

Vongole con Erbe Fresche \$268

香蒜白酒煮蜆

Clams, thyme, spicy chilli, garlic, white wine, butter

Costine di Agnello \$368

澳洲嫩羊扒

Australian grilled lamb chops (200 gr) served with mint sauce



Dover Sogliola \$588

意式焗原條龍脷魚

Oven-baked dover sole, pesto provençal, baked potatoes, cherry tomatoes, spinach (500gr for sharing)

Astice al Cartoccio \$488

焗波士頓龍蝦

Baked Boston lobster, tomato, lemon oil, chervil

Merluzzo Nero \$288

香煎黑鱈魚配黑松露薯蓉

Pan-fried black cod fish, black truffle mashed potatoes, tomatoes salsa

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DESSERT



Tiramisù
提拉米蘇

\$108

Home-made classic tiramisu

**Panna Cotta ai Frutti
di Bosco**
奶凍配野莓醬

\$98

*Panna cotta with wild berries
sauce*

**Torta di Biscotti con
Gelato**
奧利奧曲奇蛋糕配意式香草雪糕

\$88

*Oreo cookie cake with vanilla
gelato ice cream*

Piatto da Dessert
甜品拼盤

\$250

*Assortment of homemade cakes
for sharing*

Piatto di Formaggi
芝士乾果拼盤

\$148

*Assortment of four types of
Italian cheeses with fruit*

Gelato Fatto in Casa
自製意式雪糕

\$52
per
scoop

*Homemade Italian Ice Cream.
Ask the servers for daily available
flavours*

IL VELO COCKTAILS

Pomodorissimo	\$118
<i>Rinomato Bitter Infuse Tomato - Vermouth Infuse Origano - Franciacorta Wine</i>	
Italian Classic Martini	\$118
<i>Vermouth Dry - Sabatini Gin - Olive</i>	
Red Dress	\$118
<i>Campari Bitter - Imperdibile Ginger Ale</i>	
Padovano Sbagliato	\$118
<i>Aperol Bitter - Mancino White Vermouth - Ketel One Vodka - Lavander</i>	
Future Negroni	\$118
<i>Rinomato Bitter - Mancino Amaranto Vermouth - Sabatini Gin - Tosolini Amaro</i>	
White Americano	\$128
<i>Rinomato Bitter - Contratto Vermouth Sweet - Imperdibile Soda</i>	
Perfect Daiquiri	\$128
<i>Falernum Barbados - Fresh Lime - Matusalem White Rum - Bittermens Hellfire</i>	
IL VELO	\$128
<i>Tosolini Amaro - Chase Elderflower - Imperdibile Ginger Ale - Prosecco - Mint</i>	
Old Man In Rome	\$128
<i>Mix of Bitter - Johnny Drum Whisky - Imperdibile Soda</i>	
Our Paloma	\$128
<i>Tosolini Most Grappa - Fresh Lime - Cortese Grapefruit Soda - Black Salt</i>	

CLASSIC COCKTAILS

Bellini	\$108
<i>White Peach - Prosecco Dry</i>	
Boulevardier	\$108
<i>Bitter - Vermouth Red Amaranto - Bourbon Whiskey</i>	
Charlie Chaplin	\$108
<i>Gin - Apricot Liquor- Lime</i>	
Old Fashioned	\$108
<i>Sugar - Mix Aromatic Bittermens - Bourbon - Soda Soft Drink</i>	
Margarita	\$108
<i>Tequila Blanco - Agave Syrup - Lime - Contreau Liquor</i>	
Daiquiri	\$108
<i>Rum - Lime - Simple Sirup</i>	
Bloody Mary	\$108
<i>Vodka - Organic Horseradish Vodka - Tomato Juice</i>	
Caipirinha	\$108
<i>Chacaca - Fresh Lime - Brown Sugar - Soda</i>	

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MOCKTAILS

NON-ALCOHOLIC

Venice Sunrise	\$98
<i>White Peach - Ginger Ale - Lime Juice</i>	
Magic Sorrento	\$98
<i>Seed Lip Grove 42 - Lemon Juice - Gazzosa Imperdibile</i>	
Melone & Panna	\$118
<i>Fresh Melon - Mango Juice - Cream</i>	

Soft Drinks	
<i>Coke/ Coke Light /Coke Zero/ Sprite/ Ginger Ale/ Ginger Beer/ Soda Water/ Tonic Water</i>	\$52
<i>Dry Bitter Tonic Imperdibile/ Superior Tonic Imperdibile</i>	\$68
<i>Cortese Pure Tonic</i>	\$78
Juices	
<i>Fresh Orange Juice</i>	\$62
<i>Fresh Grapefruit Juice</i>	\$62
<i>Fresh Mango Juice</i>	\$62
<i>Apple Juice</i>	\$62
<i>Coconut Water</i>	\$62
<i>Tomato Juice</i>	\$62
Coffee	
<i>Single Espresso</i>	\$38
<i>Double Espresso</i>	\$42
<i>Regular Coffee</i>	\$42
<i>Decaf Coffee</i>	\$42
<i>Cappuccino</i>	\$42
<i>Café Latte</i>	\$42
<i>Mocha</i>	\$42
<i>Macchiato</i>	\$38
<i>Double Macchiato</i>	\$42
<i>Liqueur Coffee</i>	\$98
<i>Hot Chocolate</i>	\$42
Tea	
<i>English Breakfast Tea</i>	\$48
<i>Earl Grey Tea</i>	\$48
<i>Pepporamint Tea</i>	\$48
<i>Jasmine Tea</i>	\$48
<i>Green Tea</i>	\$48
<i>Camomille Tea</i>	\$48
<i>Lemon Tea</i>	\$48
<i>Lemon Water</i>	\$28

SPIRITS & BEERS

Aperitifs

Campari	\$128
Rinomato	\$72
Rinomato Bianco	\$72
Aperol	\$72
Biancosarti	\$78
Mancino Vermouth Rosso	\$78
Mancino Vermouth Ambrato	\$78
Mancino Vermouth Dry	\$78

Digestives

Amaro Montenegro	\$68
Baileys	\$68
Antico Amaro Piemontese	\$68
Lucano	\$68
Amaro Ramazzotti	\$68
Lmoncello	\$68
Mirto	\$68
Amaro Tosolini	\$78

Cognac

Hennessy VSOP	\$128
Remy Martin VSOP	\$128
Remy Martin XO	\$228
Martell XO	\$258

Grappas

Grappa Prosecco, Tosolini	\$118
Acquavite Most Class, Tosolini	\$128
Grappa Barolo, Quaglia	\$128
Grappa Barbaresco, Quaglia	\$128
Grappa Amarone Quaglia	\$128
Grappa Brunello Quaglia	\$128
Grappa Smoked, Tosolini	\$148
Grappa Moscato, Marolo	\$148
Acquavite Ex Amarone Most, Tosolini	\$208
Acquavite Ex Brunello Most, Tosolini	\$208
Acquavite Ex Ciliegio Most, Tosolini	\$208

Vodka

Smirnoff	\$88
Tried & True	\$88
Ketel One	\$108
Belvedere	\$128
Beluga	\$148

Gin

Luxardo (Italy)	\$88
Gordon's (UK)	\$88
Beefeater (UK)	\$98
Bombay Sapphire (UK)	\$98
Tanqueray (UK)	\$98
Sabatini (Italy)	\$108
Tanqueray n.10 (UK)	\$128
Hendrick's (UK)	\$128
Primo (Italy)	\$148
Monkey 47 (Germany)	\$158

Tequila

Jose Cuervo Silver	\$88
Patron Silver	\$108
Patron Anejo	\$128
Patron XO	\$128

Rum

Bacardi Bianca	\$98
Myer's Dark Jamaica	\$98
Flor De Cana Anejo	\$98
Flore De Cana Centenario	\$128
Ron Zacapa 23 YO	\$158

Whisky

JW Red Label	\$88
Chivas Regal 12 year	\$98
Chivas Regal 18 years	\$168
JW Black Label 12 years	\$108
JW Green Label 15 years	\$138
JW Gold Label 18 years	\$148
JW Blue Label	\$248

Vodka

Glenmorangie 10 years	\$98
Macallan 12 year	\$188
Macallan 18 years	\$218
Talisker 10 years	\$198
Oban 14	\$208
Adberg 10 years	\$208

Beers

Peroni Draught 0.3L/0.5L	\$78/\$98
Moretti	\$88
Menabrea	\$88

S - Chef's Special | V - Vegetarian | VG - Vegan

If you have any food allergies, kindly inform your server.

All prices are in HKD and are subject to 10% service charge. Photos are for reference only