



THE BAYSIDE
BISTRO • BAR • TERRACE

Kung Hei Fat Choi
Brunch by the Bay



Kung Hei Fat Choi Brunch by the Bay

Available 10 to 13 February 2024

Complimentary glass of The Bayside home-infused Gin & Tonic

TO START

Caesar Salad with Smoked Salmon
Spanish Ham and Manchego Cheese
with Crystal Tomato Bread

TO WARM UP

Truffle & Cheese Bikini
Gambas, Garlic-Chili Prawns

THE MAIN EVENT

Breakfast by the Bay: Scrambled Egg, Sausage,
buttered mushroom, smashed avocado, toasted sourdough

OR

Truffle & Ricotta Ravioli in Truffle Cream

OR

Pan-seared Halibut in classic tomato, capers, anchovies
served with rosemary potatoes & broccolini

OR

Dry-Aged Wagyu “Bavette” in Barolo sauce with
french fries & organic vegetables (**Add \$58**)

OR

8 Treasures Squid Ink Fettuccine with Symphony of Seafoods
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)
in champagne herb créame (**Add \$48**)

A SWEET FINALE

Strawberry Mousse Cake & Churros with Chocolate Dip

HK\$298 per person

*+10% service charge

Offered only with all the guests selecting this menu on the table.



THE BAYSIDE
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Lunar New Year Fireworks Dinner



Lunar New Year Fireworks Dinner

Available 11 February 2024

TO START

36-Month Ibérico Ham with Crystal Tomato Bread
Hamachi Tartare

TO WARM UP

Truffle & Cheese Bikini
Gambas, Chili-Garlic Prawns

THE MAIN EVENT

8 Treasures Squid Ink Fettuccine with Symphony of Seafoods
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)
in champagne herb créame

OR

Dry-Aged Wagyu Bavette with Organic Vegetables
& Rosemary Potatoes

OR

Grilled Halibut in Saffron Cream served with
Mashed Potatoes & Buttered Broccolini

A SWEET FINALE

Strawberry Mousse Cake & Churros with Chocolate Dip

HK\$438 per person

*+10% service charge

Offered only with all the guests selecting this menu on the table.