

Christmas Deluxe Dinner

Available on 24th and 25th December

To Start

36 Month Paletilla Iberico Ham with Crystal Tomato Bread
Scallop Ceviche in Peruvian Flavours

To Warm Up

Gambas Al Ajillo
Crab Cake with Dill Cream Aioli

First Main Event

Pappardelle with Porcini in Truffle Cream

Second Main Event

Dry Aged Wagyu Bavette with Grilled Asparagus,
Mashed Potatoes and Barolo Sauce

Or

Cranberry Honey Glazed Salmon Steak
with Rosemary Potatoes & Broccolini

Sweet Finale

Christmas Log Cake with Cranberry Compote

HKD\$458* per person

*+10% service charge

For 2 or more guests. Offered only with all guests selecting this menu on the table



VIVA • VERDE • VINO

Christmas Extravagant Dinner

Available on 24th and 25th December

To Start

36 Month Paletilla Iberico Ham with Crystal Tomato Bread
Salmon Tartare in Dill Cream

To Warm Up

Foie Gras on Butter Brioche with Figs Compote
Maryland Crab Cake with Wasabi Mayo

First Main Event

Ricotta and Truffle Ravioli in Champagne Cream Sauce
with Truffle Shavings

Second Main Event

Dry Aged Wagyu with Grilled Asparagus,
mashed Potatoes and Barolo Sauce

Or

Fresh Boston Lobster in Thermidor Sauce

Sweet Finale

Artisan Cheese Plate

&

Christmas Log Cake with Cranberry Compote

HKD\$568* per person

*+10% service charge

For 2 or more guests. Offered only with all guests selecting this menu on the table



VIVA • VERDE • VINO



THE BAYSIDE
BISTRO • BAR • TERRACE

Kid's Christmas Dinner

Available on 24th, 25th, 26th December

To Start

Fish Finger with Truffle Mayo

Prawn Tempura

To Warm Up

Mini Chicken Slider with French Fries

The Main Event

Turkey Mac & Cheese

Sweet Finale

Warm Chocolate Brownies with Gelato

HKD\$238* per child

*+10% service charge



THE BAYSIDE
BISTRO • BAR • TERRACE