



CHRISTMAS MENUS

CHRISTMAS BRUNCH MENU

Available 24th to 26th December 2023

To Start

Mediterranean Ham & Cheese with Crystal Tomato Bread and Pickles
Spinach and Mandarin Orange Salad with Pecan,
Cranberry and Shaved Parmesan

To Warm

Turkey & Cheese bikini
Cod Fish Croquette

The Main Event (Select one)

Crab Linguine with Zucchini Aglio e Olio
Spinach and Ricotta Risotto
Grilled Halibut Served with Mashed Potato,
Sautéed Spinach & Salsa Verde
Spanish Sucking Pig Served with Rosemary Potato &
Padron Peppers in Honey Mustard
Steak & Egg with Fries, 6 Oz Dry-Aged
Argentinian Ribeye (Add +50)

Dessert

Basque Burnt Cheese Cake
&
Churros with Chocolate Dip

HKD\$298 per person

+10% service charge

For 2 or more guests. Offered only with all guests selecting this Menu on each table.



CHRISTMAS DINNER MENU

Available 24th December 2023

To Start

36 Months Ibérico Ham with Crystal Tomato Bread
Crab Cannelloni

To Warm Up

Truffle & Cheese Bikini
Foie Gras on Buttered Brioche with Fig Compote

The Main Event (Select one)

Truffle & Ricotta Ravioli in Truffle Cream with Truffle Shavings
Miso Glazed Halibut Fillet served with Sesame Glazed Vegetables
Dry-Aged Wagyu Bavette with Organic Mixed Vegetables & Barolo Sauce
Grilled Boston Half Lobster served with Squid-Ink Linguine Herb Cream (Add +60)

Dessert

Christmas Log Cake served with Mixed Berries Compote

HKD\$478 per person

+10% service charge

For 2 or more guests. Offered only with all guests selecting this Menu on each table.



CHRISTMAS DINNER MENU

Available 25th December 2023

To Start

36 Months Ibérico Ham with Crystal Tomato Bread
Crab Cannelloni

To Warm Up

Truffle & Cheese Bikini
Gambas Al Ajillo, Garlic - Chili Prawns

The Main Event (Select one)

Truffle & Ricotta Ravioli in Truffle Cream with Truffle Shavings
Miso Glazed Halibut Fillet served with Sesame Glazed Vegetables
Dry-Aged Wagyu Bavette with Organic Mixed Vegetables & Barolo Sauce (Add +30)
Grilled Boston Half Lobster served with Squid-Ink Linguine Herb Cream (Add +60)

Dessert

Christmas Log Cake served with Mixed Berries Compote

HKD\$398 per person

+10% service charge

For 2 or more guests. Offered only with all guests selecting this Menu on each table.



KIDS CHRISTMAS MENU

Available for Kids during Lunch, Brunch & Dinner from 24th to 26th December 2023

APPETISERS

Fish Finger with Tartare Sauce

Truffle & Cheese Bikini

MAIN COURSE

Turkey Mac & Cheese

Or

Penne Chicken Alfredo

DESSERT

Chocolate Brownie with Vanilla Gelato

HKD\$218 per child

(Offered to 5 to 12 years old)

+10% service charge

Festive A La Carte

Available on 24th & 25th December 2023

Cold Antipasti

Fresh Oyster (6pcs) 288 / (12pcs) 538

Fine De Claire, mignonette and passionfruit sauce. 新鮮生蠔

36-Months Ibérico Ham (50 grams) 298

Delicious 36-month Iberico Paletilla Jamon paired with crystal tomato bread. 36個月黑毛豬火腿配蕃茄麵包

Crab Cannelloni 198

Served with crab roe & wasabi avocado mousse. 蟹肉卷

Avocado Tartare Verde 168 

Creamy avocado, beetroot & mango sprinkled liberally with sesame seeds, dressed in lemon jus & capers, served with sourdough crostini. 牛油果他他配麵包

Salad & Soup

Creamy Plump Burrata 158 

Simple and delicious – sitting atop arugula lettuce and colorful spring tomatoes in pesto drizzle.
布拉塔水牛芝士配時令蕃茄

Mushroom Soup 98 

蘑菇湯

Tapas

Maryland Crab Cakes (2pcs) 158

The famed fresh treats of the Chesapeake Bay. 蟹肉餅

Falafel with Tahini and Pita 138

中東胡麻醬鷹嘴豆袋餅

Gambas Al Ajillo 198

Tender, garlicky shrimp with toasted bread. 西班牙油蒜大蝦

Fish Taco (2pcs) 98 / (4pcs) 178

Pickled shallots & cabbage, crispy cod fish, tomatillos & chipotle sauce. 香脆魚柳墨西哥夾餅

Chicken Karaage 148

Crispy fried chicken chunks with spicy aioli. 香脆雞塊

Lobster Roll (1pc) 148

Lobster meat, home-made herb mayo on buttery brioche bun. 龍蝦堡

Pan Seared Foie Gras on Buttered Brioche with Fig Compote 香煎鵝肝 178

Pizza Parlour – Have a Slice Day!

CLASSICO SELECTION

Margherita 12 inch - 198 

The traditional tomato, mozzarella & fresh basil. 瑪格麗特比薩

Manhattan 12 inch - 228

The classic marinara sauce, N.Y pepperoni. 辣肉腸比薩

ARTISAN LONG PIZZA

Pizza Al Salmone 268

Smoked salmon, creamy ricotta with dill, caramelized onion and tangy capers. 煙三文魚比薩



VIVA • VERDE • VINO

Pasta La Vista Baby!

Frutti di Mare 278

An ocean's bounty - **Seafood Linguine** with prawns, mussels, clams and scallops in white wine sauce. 海鮮扁意粉

Truffle Ricotta Ravioli in Truffle Cream 238

松露芝士意大利雲吞

Penne Pasta with Choice of Pesto / Arrabbiata Sauce 208

長通粉配 意大利青醬 / 辣蕃茄汁

Gorgeous Grains – Rice & Shine!

Pumpkin Asparagus Risotto 198

南瓜蘆筍意大利飯

Oceans Offering

Kyoto Cod 328

Sustainably farmed **Black Cod** with a honey-miso glaze and seasonal veggies. 京都麵豉醬焗鱈魚

Lobster Thermidor (Full) 528

原隻芝士焗龍蝦

Grilled – So... we meat again!

Mary Had a Little Lamb 338

Three New Zealand coastal lamb chops infused with thyme & rosemary jus served with roasted potatoes and veggies. 新西蘭羊架配時令素菜

Suckling Pig 328

Roasted, milk-fed suckling pig with tender meat and crispy skin alongside roasted potato. 脆皮乳豬配馬鈴薯

Dry-Aged Wagyu Bavette (150g) 278 / (300g) 488

Flipped just once on a searing hot grill, plated with rosemary potatoes and organic baby carrots. 和牛配黑松露醬及有機蘿蔔

Add On Some Extra Goodness+

Truffle French Fries with Truffle Mayo 128

炸薯條配松露蛋黃醬

A Sweet Finale

Basque Burnt Cheesecake with Raspberry Sorbet 128

巴斯克芝士蛋糕配紅莓雪葩

Chocolate Lava Cake with Vanilla Gelato 128

朱古力心太軟配雲厘拿雪糕

Pistachio Party 98

Eggless pistachio cream cake with toffee caramel cream. 無蛋開心果忌廉蛋糕

Selection of Sorbets & Italian Gelato's (per scoop) 58

(Pistachio / Vanilla / Raspberry / Coconut) 意大利雪糕 – 開心果, 雲厘拿, 椰子 或 紅莓雪葩

 - GLUTEN FREE

 - VEGETARIAN

All prices are in HKD & subject to a 10% service charge. 所有價格均以港幣計算並加收 10% 服務費