

A La Carte



Cold Antipasti

Fresh Oyster (3pcs) 138 / (6pcs) 258

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

Prawn Cocktail 148

Gin washed prawns, lettuce, classic homemade cocktail sauce, boiled egg 原隻虎蝦配生菜, 自家製蝦汁, 蛋碎

Hamachi Carpaccio \$168

Cured Hamachi, Yuzu sauce & jalapeño 薄切油甘魚配柚子汁和墨西哥辣椒

Steak Tartare 178

The original 1921 recipe. Minced prime-rib beef artfully blended and ready to spread on crusty toast. 牛肉他他配香脆吐司

Avocado Tartare Verde 148 

Creamy avocado, beetroot & mango sprinkled liberally with sesame seeds, dressed in lemon jus & capers, served with sourdough toast. 牛油果他他配芒果及酸種麵包

Cheese Platter 228

Artisanal cheese from Italy, France & Spain. 芝士拼盤

Bayside Charcuterie Board 348

Slices of 36 month jamon, chorizo, fuet and salami accompanied by toast and pickles. BAYSIDE特色小食拼盤

36 Months Ibérico Ham (50 grams) 258

Delicious 36-month Ibérico Paletilla Jamon

36個月黑毛豬火腿

Crystal Tomato Bread (4pcs) 38 

番茄麵包

Pizza Parlour – Have a Slice Day!

CLASSICO SELECTION

Margherita 

Pizzette - 72 / 12 inch - 158

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

Manhattan

Pizzette - 88 / 12 inch - 198

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

Venetia

Pizzette - 108 / 12 inch - 238

The ultimate seafood spread with pesto – prawn, octopus, mussel and lobster meat. 海鮮比薩

Provence 

Pizzette - 78 / 12 inch - 178

Asparagus, bell pepper, onion, mushroom and broccolini on a pesto sauce. 素菜意大利比薩

Quatro Formaggi Pizza 

Pizzette - 78 / 12 inch - 178

Béchamel sauce, mozzarella, gorgonzola, parmigiano reggiano, and goat cheese. 四重芝士比薩

Peri Peri Chicken

Pizzette - 88 / 12 inch - 188

Tomato sauce, mozzarella, spicy chicken and smoked paprika. 烤雞比薩

ARTISAN LONG PIZZA

Al Salmone 238

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

Barca 268

A deluxe dish layered with premium 36 month Ibérico jamon, salami and chorizo. 36個月黑毛豬火腿比薩

Truffle Treat 228 

Black Truffle shavings with mushrooms, béchamel sauce, Truffle Pâté & mozzarella. 黑松露磨菇比薩

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

Cardini's Caesar 138 (Veg option available)

The original 'Tijuana' style with white anchovies, parmesan, creamy dressing and toasted croutons with crispy pancetta.

Add roasted chicken or smoked salmon +30

凱撒沙律-可選配雞肉或煙三文魚

The Bayside Bisque 148

Boston lobster in a creamy broth with just a dash of cognac. 濃厚波士頓龍蝦湯



Chef's Soup du Jour 88 

Please ask your server for today's vegetarian special. 是日精選素菜例湯

All Day Tapas

Padron Peppers 78 

In Maldon sea salt. 西班牙式炒青椒

Calamari Fritti 138

Battered salt pepper squid with tartare sauce. 酥炸魷魚圈, 配椒鹽碎, 他他汁

Nachos 148 

Crispy corn tortillas, mozzarella, guacamole, sour cream, sliced jalapeños, salsa, and fresh cilantro. Add chicken or beef +40
香脆墨西哥薄片, 芝士, 牛油果醬, 酸忌廉, 薄切墨西哥辣椒, 莎莎醬, 和香草

Maryland Crab Cakes (2pc) 118 / (4pcs) 218

The famed fresh treats of the Chesapeake Bay. 蟹肉餅

"Impossible" Sliders 

(2pcs) 88 / (4pcs) 168

The meatless mini-burgers that everyone raves about. 植物肉迷你漢堡

Bikini Coast-Toast

Truffle & Cheese 118 

Spanish Ham & Cheese 128

Famous toastie of Catalunya.

西班牙吐司 松露醬芝士 / 西班牙火腿芝士

Upside Down 'Shrooms 108 

Stuffed white mushrooms with creamy piquillo sauce.

烤白菌配忌廉辣椒汁

Gambas Al Ajillo 158

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

Mezze Medley 178 

A Mediterranean selection of hummus, spicy muhammara, falafel, pickles and pita with harissa for dipping.

西班牙拼盤 – 鷹嘴豆泥醬, 香辣茄子泥, 酥炸豆泥, 酸瓜, 哈里薩辣醬配皮塔餅

Pulpo a la Gallega 168

Grilled Octopus with crushed potatoes in "OLI BA EZA" extra virgin olive oil. 加利西亞式八爪魚

Mussel Marinara 168

Mussels in white wine tomato herb sauce with toasted baguette. 白葡萄酒燴青口

Fish Taco (2pcs) 88 / (4pcs) 168

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

Chicken Karaage 128

Crispy fried chicken chunks with spicy aioli. 香脆雞塊

Lobster Roll (1pc) 128 / (2pcs) 238

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

Pan Seared Foie Gras on Buttered 138

Brioche with Figs Compote 香煎鵝肝配布里歐麵包

GF - GLUTEN FREE 無麩質

 - VEGETARIAN 素食

All prices are subject to a 10% service charge

所有價格均以港幣計算並加收 10% 服務費



VIVA
VERDE
VINO

Pasta La Vista Baby!

Truffle Ricotta Ravioli in Truffle Cream 198 

黑松露芝士意大利雲吞

Pappardelle Wagyu Bolognese 208

和牛肉醬意大利寬帶面

Frutti di Mare 238

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

ZP X Three 148 

Fresh **zucchini pasta** in arrabiata with pine nuts.
無麩質辣番茄醬煮翠玉瓜意粉

Linguini Alle Vongole 蜆肉扁意粉 188

(Veg  option available 148)

Squid Ink Pasta with Spanish Red 298

Prawn in Aglio e Olio 西班牙紅蝦蒜香墨汁意粉

Little Pumpkin's Pillows 188 

Eggless ravioli stuffed with pumpkin and cooked in a spicy tomato sauce. 無蛋南瓜意大利雲吞煮辣茄醬

Gorgeous Grains – Rice & Shine!

Asparagus Risotto 蘆筍燉飯 168 

Seafood Juicy Rice 298

Flavour packed rice from Northern Spain with prawns, scallops, mussels & clams.

Add 1/2 Fresh Boston lobster 138 西班牙式海鮮湯燉飯

Baked Vegetables a la Francis 298

Seasonal vegetables baked in herb cream & mozzarella. 法式焗蔬菜

All Day Breakfast

The Bayside Breakfast 178

Two sunny side up eggs, sausage, bacon, buttered mushroom, grilled tomato, smashed avocado, sourdough toast. 全日早餐

A Sweet Finale

Churros with Chocolate Dip  98

西班牙油條配朱古力醬

Basque Burnt Cheesecake with 118

Raspberry Sorbet 巴斯克芝士蛋糕配紅莓雪葩

Chocolate Lava Cake with 128

Vanilla Gelato 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  48

per scoop

(**Pistachio / Vanilla / Raspberry / Coconut**)

意大利雪糕- 開心果, 雲厘拿, 紅莓, 椰子雪葩

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Oceans Offering

Kyoto Cod 298

Sustainably farmed **Black Cod** with a honey-miso glaze and seasonal veggies. 京都鰻鼓醬焗鱈魚

Lobster Thermidor (Half) 288 / (Full) 528

Baked **Fresh Boston Lobster** (550-600g) in garlic butter, roasted potatoes and broccolini.

波士頓龍蝦配牛油蒜蓉, 馬鈴薯及西蘭花

Salmon Napoletana 268

Tomato, olives and capers sauce with rosemary potatoes & sautéed spinach. 意式拿坡里醬烤三文魚配馬鈴薯及菠菜

Grilled – So... we meat again!

Mary Had a Little Lamb \$318

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

Spanish Suckling Pig \$298

Roasted, milk-fed **suckling pig** with tender meat and crispy skin alongside roasted potato.

脆皮乳豬配馬鈴薯

Dry Aged Argentinian Rib Eye 10 Oz. 378

With Piquillo mashed potato & broccolini.

阿根廷肉眼扒配薯蓉及西蘭花

Dry Aged-The Wagyu Bavette (150g) 268 / (300g) 478

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

Chicken Shish Taouk 248

Middle Eastern chicken skewers marinated with citrus, garlic, and lots of warm spices served with spicy dip, salad & pita. 中東烤雞肉串

Add On Some Extra Goodness+

Seared, Buttered Asparagus  98

牛油蘆筍

Piquillo Potato Mash 馬鈴薯蓉  68

Truffle French Fries with  98

Truffle Mayo 炸薯條配松露蛋黃醬

Sautéed Broccolini 西蘭花  68

Sautéed Baby Spinach 炒菠菜  68

Garlic Buttered Brioche 蒜蓉牛油麵包 68

Toasted Sourdough 焗酸種麵包  48

Premium Pairings -

Make it more special!! 高級配對

Black Truffle Shavings 3g 黑松露刨花 78

Pan Seared Foie Gras 50g 香煎鵝肝 118