

# A La Carte

## Cold Antipasti

Fresh Oyster (3pcs) \$128 / (6pcs) \$238

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

Scallop Ceviche \$148

In Peruvian citrus vinaigrette with crunch. 薄片生帶子

Salmon Tartare \$158

Our lighter version of the original - premium salmon dressed in dill-cream, a layer of crab roe and pink peppercorn.

三文魚他他配蟹籽及吐司

Steak Tartare \$168

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 \$138 

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 \$218

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

Bayside Charcuterie Board \$328

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

Pink Pairing \$248

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

Pickled Artichokes 醃製朝鮮蓟 \$78 

## 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 - \$188

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 - \$168

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

Carbonara \$188

With smoked bacon & quail eggs. 煙肉卡邦尼比薩

### ARTISAN LONG PIZZA

Pizza Al Salmone \$228

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

Pizza Barca \$258

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

## Salad & Soup

Creamy Plump Burrata \$148 

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 \$158 (Veg option available \$148)

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

With choice of roasted chicken or smoked salmon

凱撒沙律 - 可選配煙三文魚或雞肉

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

## Tapas

Padron Peppers \$78 

In Maldon sea salt. 西班牙式炒青椒

Maryland Crab Cakes (1pc) \$108 / (2pcs) \$198


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 \$108 

Spanish Ham & Cheese \$118

Famous toastie of Catalunya.

西班牙吐司 松露醬芝士 / 西班牙火腿芝士

Upside Down 'Shrooms \$98 

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 \$158 

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

西班牙拼盤 - 鷹嘴豆泥醬, 香辣茄子泥, 炸豆泥及酸瓜配哈里薩辣醬

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.

白酒蕃茄燴青口

Fish Taco (2pcs) \$78 / (4pcs) \$148

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 Butter Brioche with Figs Compote 香煎鵝肝 \$138



THE BAYSIDE  
BISTRO • BAR • TERRACE

VIVA  
VERDE  
VINO

GF - GLUTEN FREE

 - VEGETARIAN

All prices are subjected to 10% service charge

## Pasta La Vista Baby!

### Pappardelle-Deluxe \$168

**Homemade pasta** prepared a-la-minute when it's tossed in a rich truffle coulis with mushroom. 松露醬蘑菇寬條麵

### Frutti di Mare \$238

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

### ZP X Three \$148

Fresh **zucchini pasta** in pesto with pine nuts. 翠玉瓜意粉

### Penne Prawn Pesto 大蝦長通粉 \$198

### Linguine Alle Vongole 蜆肉扁意粉 \$178

### Squid Ink Pasta with Boston Lobster \$298

With half fresh Boston Lobster in lobster herb cream. 波士頓龍蝦墨汁意粉

### Moon Night \$168

Half moon **ravioli stuffed with pesto cheese** in arrabiatta sauce. 釀青醬芝士雲吞配辣蕃茄汁

## Gorgeous Grains – Rice & Shine!

### Pumpkin Asparagus Risotto \$158

Roasted pumpkin with asparagus spears. 南瓜露筍燴飯

### Seafood Juicy Rice \$288

Flavour packed rice from Northern Spain with prawns, scallops, mussels & clams. 西班牙海鮮飯

## A Sweet Finale

### Bombe Baked Alaska \$158

Celebration Classic on Fire!!! Flambeed icecream cake draped with meringue. 火焰阿拉斯加雪山

### Basque Burnt Cheesecake with \$108

Raspberry Sorbet 巴斯克芝士蛋糕配紅莓雪葩

### Chocolate Lava Cake with \$118

Vanilla Gelato 朱古力心太軟配雲厘拿雪糕

### Malibu Coconut-Limone Tart \$108

with Coconut Gelato 檸檬撻配椰子雪糕

### Pistachio Party \$78

**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, 椰子 或 紅莓雪葩

## Oceans Offering

### Kyoto Cod \$298

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

### King Lobster (Half) \$268 / (Full) \$498

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 Con Romesco \$248

Spanish style grilled salmon with Romesco sauce, & sautéed Jade spinach. 烤三文魚配加泰隆尼亞紅椒堅果醬

## 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

### 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) \$258 / (300g) \$458

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 Roulade \$248

Stuffed with spinach & mushroom in black pepper sauce with organic veggies. 蘑菇雞肉卷配素菜

## Add On Some Extra Goodness+

### Seared, Buttered Asparagus \$98

牛油蘆筍

### Piquillo Potato Mash \$78

馬鈴薯蓉

### Truffle French Fries with \$98

Truffle Mayo 炸薯條配松露蛋黃醬

### Sautéed Broccolini 西蘭花 \$78

### Sautéed Baby Spinach 炒菠菜 \$88

### Garlic Buttered Brioche 蒜蓉牛油麵包 \$68

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