

Cold Antipasti

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

Fine De Claire, mignonette sauce 新鮮生蠔.

Scallop Ceviche \$148

Scallops ceviche in Peruvian citrus vinaigrette with crunch.
薄片生帶子

Salmon Tartare \$148

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 \$128 

The vegetarian version of creamy avocado, beetroot & mango sprinkled liberally with sesame seeds, capers and dressed in a lemon jus, 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. 起司拼盤

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個月肩膀火腿配番茄麵包

Pickled Artichoke 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.
番茄莫札瑞拉奶酪配羅勒比薩

Pizza Manhattan

Pizzette - \$88 / 12 inch - \$188

The classic marinara sauce, N.Y pepperoni. 意式蕃茄醬配辣香腸比薩

Pizza Venetia

Pizzette - \$108 / 12 inch - \$238

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

Pizza 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. 煙肉卡邦尼意粉

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個月肩膀火腿比薩

Salad & Soup

Creamy Plump Burrata \$148 

Simple and delicious - sitting atop arugula lettuce and colorful spring tomatoes in pesto drizzle. 拉布拉塔鮮奶酪配時令番茄

Cardini's Caesar \$158 (Veg option available \$138)

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

With choice of roasted chicken or smoked salmon

凱撒沙拉 - 可配烤雞或煙三文魚

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

Tapas

Padron Pepper \$78 

In Maldon sea salt

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 \$98  /

Spanish Ham & Cheese \$118

Famous toastie of Catalunya.

西班牙吐司 黑松露配起司吐司 / 西班牙火腿配起司吐司

Upside Down 'Shrooms \$88 

Stuffed white mushrooms with creamy piquillo sauce.
白磨姑配香濃皮奎洛汁

Gambas Al Ajillo \$148

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

Mezze Medley \$148 

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. 西班牙加利西亞煮章魚

Moules Mariniere \$148 

A French Bistro mainstay - mussels in a white-wine herb cream sauce.
白酒燴青口

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 \$118

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 牛油蘆筍 \$138

GF - GLUTEN FREE

 - VEGETARIAN

A La Carte

VIVA • VERDE • VINO

Pasta La Vista Baby!

Pappardelle-Deluxe \$168

Homemade pasta prepared a-la-minute when it's tossed in a rich truffle coulis with mushroom. 松露起司寬麵條

Frutti di Mare \$238

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

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. 義大利雲吞配蘿勒青起司

Gorgeous Grains – Rice & Shine!


Pumpkin Asparagus Risotto \$158

Roasted pumpkin with asparagus spears. 烤南瓜配蘆筍

Seafood Juicy Rice \$288

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

Add On Some Extra Goodness+

Seared, Buttered Asparagus  \$88
牛油蘆筍

Piquillo Potato Mash  \$78
馬鈴薯蓉

Truffle French Fries with  \$98
Truffle Mayo
黑松露薯條配松露蛋黃醬

Sauteed Broccolini 西蘭花  \$78

Oceans Offering

Kyoto Cod \$298

Sustainably farmed **Black Cod** with a honey-miso glaze and seasonal veggies. 京都鱈魚配素菜

King Lobster (Half) \$268 / (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

Fake Lasagna \$228

Baked **Seabass** & piquillo pepper lasagna with piquillo sauce. 皮奎洛紅辣椒焗魚閣條麵

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 \$288

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) \$238 / (300g) \$438

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 \$238

Stuffed with spinach & mushroom in black pepper sauce with organic veggies. 蘑菇及素菜雞肉卷

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 Truffle Cheesecake \$108 with Raspberry Sorbet

松露巴斯克芝士蛋糕配紅莓雪葩

Chocolate Lava Cake with \$118

Vanilla Gelato 朱古力心太軟配雲尼拿冰淇淋

Malibu Coconut-Limone Tart \$108

with Coconut Gelato 椰子檸檬餡餅

Selection of Sorbets & Italian Gelato's \$48 (**Pistachio / Vanilla / Raspberry / Coconut**) per scoop

意式冰淇淋-開心果/香草/紅莓/椰子

 - GLUTEN FREE

 - VEGETARIAN

