



Easter Dinner By The Bay



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Available 29th - 31st March & 1st April

To Start (Select Two)

Salmon Tartare

Diced Norwegian Salmon, Dill Cream, Beetroot Puree, Salmon Roe, Crostini

Duck Confit Caesar Salad

Romaine Leaves, Croutons, Crispy Ham and Anchovies Dressing

French Fine de Claire Oyster (2pcs) (Add +68)

To Warm Up (Select Two)

Prawn Tempura Served with Wasabi-Mayo Dip

Cod Fish Taco

Foie Gras on Buttered Brioche with Balsamic Reduction (Add +78)

The Main Event (Select One)

Spanish Seafood Juicy Rice

Grilled Halibut Served with Mashed Potato, Asparagus in Creamy Mustard Sauce

Spanish Suckling Pig Served with Rosemary Potato, Padron Pepper and Jus

Dry-Aged Wagyu Bavette Served with Organic Mixed Vegetables (Add +48)

Spanish Red Prawn with Squid-Ink Linguine in "Al Ajillo" Style (Add +88)

A Sweet Finale

Raspberry Tiramisu

HK\$378* per person

*+10% service charge

*For 2 or more guests. Offered only with all guests selecting this Menu on each table.
For sharing with A La Carte menu, there is a minimum spend of 400 per person including service charge.