



DINNER

Dinner By The Bay



To Start (Select Two)

36 Months Ibérico Ham with Crystal Tomato Bread
Steak Tartare
Hamachi Carpaccio, Yuzu Sauce, Jalapeño
Fresh Fine De Claire Oyster (2pcs Add \$60)

To Warm Up (Select One)

Impossible Slider (1pc)
Gambas Al Ajillo, Chili - Garlic Prawns
Ham & Cheese Bikini
Foie Gras on Buttered Brioche with Fig Jam (Add \$78)

The Main Event (Select One)

Linguine Seafood in Tomato Herb Sauce
Penne Wagyu Bolognese
Truffle Ricotta Ravioli in Truffle Cream
Grilled Salmon Fillet with Organic Mixed Vegetables in Chimichurri Sauce
Dry-Aged Wagyu Bavette in Barolo Sauce with Rosemary Potato and Organic Baby Carrot (Add \$78)
Grilled Half Boston Lobster with Squid Ink Linguine in Aglio e Olio (Add \$118)

The Sweet Finale (Select One)

Basque Burnt Cheese Cake with Mixed Berries Coulis
Scoop of Gelato (Please ask your server for the selection)

Hk\$338* per person

(All patron on table must order the tasting menu)

**Wine pairing \$188 per person is available with Dinner Menu
(glass of Prosecco, Pinot Grigio & Pinot Noir)**

All Prices are subjected to 10% service charge