



DINNER



Dinner By The Bay

To Start (Please select one)

36 Month Ibérico Ham with Crystal Tomato Bread
Steak Tartare
Scallop Ceviche in Peruvian Citrus Vinaigrette
Fresh Fine De Claire Oyster (2pcs add \$60)

To Warm (Please Select One)

Gambas, Garlic Chili Prawns
Fish Tacos
Truffle & Cheese Bikini
Foie Gras on Buttered Brioche with Figs Compote (add \$80)

The Main Event (Please Select One)

Crab Linguine Alio Olio
Truffle & Ricotta Ravioli in Truffle Cream
Penne Bolognese
Saffron Risotto with Prawns in Garlic Herb Butter
Pan Seared Halibut in Salsa Verde with Mashed Potato &
Grilled Asparagus (add+48)
Dry Aged-The Wagyu Bavette (add \$78)

Flipped just once on a searing hot grill, plated with rosemary potatoes and organic baby carrots.

Sweet Finale

Basque Burnt Cheese Cake with Raspberry Gelato
Or
Lemon Cream Tart

Hk\$318* per person

(all patron on table must order the tasting menu)

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

All Price are Subjected to 10% Service Charge