



THE BAYSIDE
BISTRO • BAR • TERRACE

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