



Brunch



Brunch By the Bay

Available on Saturday, Sunday & Public Holidays

Set menu for two or more

\$288 per person including tea or coffee

(Add \$30 for upgrade coffee to glass of house wine or prosecco)

Cold Antipasti

Caesar Salad with Salmon
Spanish cured Ham & Cheese

Hot Tapas

Truffle & Cheese Bikini
Fish Tacos

(Add \$88 for upgrade any tapas to "Foie-Gras" on Butter Brioche)

Select Your Main Course

Linguini Vongole with clams in herb garlic sauce

Or

Truffle scrambled eggs with smoked salmon,
buttered mushrooms and avocado with sourdough toast

Or

Carbonara Pizza with cured ham & quail eggs

Or

Pan Roast Seabass in Lemon Butter with
roast potatoes & veggies

Or

Dry Aged Wagyu Bavette plated with
rosemary potatoes & veggies

(Add \$60)

Dessert

Chef's Platter of the Day

Free Flow House Prosecco, Selected House Red & White Wines
and Estrella Galicia Bottled Beer

Add on \$198 per person 2 hours

Free Flow Sangria, Negroni, Cava, House Red & White Wines,
Beer and House Spirits

Add on \$298 per person 2 hours

Sangria Tinto \$68/\$288 per Jug
Brandy, Vermouth, Peach, Mixed Fruits

The Bayside Costa Del Sol Gin & Tonic \$78

Negroni \$98
Gin, Vermouth Rosso, Campari, Orange

Lychee Martini \$88
Vodka, Kwai Feh Lychee



The background of the entire image consists of several layers of wavy, horizontal lines in various shades of green, ranging from light mint to dark forest green. These lines flow from the top left towards the bottom right, creating a sense of movement and organic texture.

THE BAYSIDE
BISTRO • BAR • TERRACE

Vegetarian
Brunch



Vegetarian Brunch By The Bay

Available on Saturday, Sunday & Public Holidays

Cold Antipasti

Buratta Salad with plump tomatoes
in pesto drizzle

Avocado Tartare with mango beetroot
in citrus dressing

Hot Tapas

Bikini Truffle & Cheese

Falafel with Hummus

Main Course

Scrambled Tofu with sautéed mushrooms,
grilled asparagus & tomato with sourdough toast

Or

Penne Pasta with Mushrooms in truffle Créame

Or

Pumpkin Risotto

Or

Pesto Vegetables Pizza

Dessert

Chefs selection of fruits and gelato

Tea or Coffee

Hk\$268

plus 10% service charges per person