



THE BAYSIDE  
BISTRO • BAR • TERRACE

*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 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 Crème

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