

A CULINARY JOURNEY TO EGYPT WITH CELEBRITY CHEF BOBBY CHINN

12 - 16 SEPTEMBER 2023

AT THE BAYSIDE & F.I.G.S. BISTRO



TASTING MENU

AMUSE BOUCHE

Grapes Wrapped with Goat Cheese Encrusted with Pistachios

MEZZA

Served with warm pita bread

Hummus

Silky chickpeas dip

-Or-

Bessara

Fava bean and roasted herbs dip

~~~~~

#### **Spicy Tomato & Feta Dip**

-Or-

#### **Salata Baladi with Pomegranate Pearls**

~~~~~

Ta'ameya

The 'original' falafel with tahini

-Or-

Lamb Kofta

Minced lamb skewers marinated with herbs & spices
served with cucumber yoghurt dip

THE MAIN EVENT

Foie Gras Terrine with Fresh Fig

THE GRAND EVENT

Hamam Mashi

The pharaonic pigeon stuffed with cracked wheat and
herbs with seasonal vegetables

-Or-

Samak Singari

Oven roasted seabass filet dressed in fresh herbs & spices,
served with okra stew

-Or-

Sharkaseya

Shredded chicken in a walnut sauce served with rice & okra stew

-Or-

Roast Pumpkin with Duqqa

Roasted nuts & spice blend that is crusty

-And-

Bamia

Exotic stew of okras with tomatoes, garlic and cardamom

A SWEET FINALE

Om Ali - the original Bread Pudding...

A festive feast of milk, nuts, raisins & crunch pastry!!

HKD498

plus 10% service charges per person or with

Wine pairing menu at HKD698 plus 10%

Available to Book on our Website or Eventbrite
For group bookings email events@silveroak.com.hk

www.silveroak.com.hk

SUPPORTED BY

