

# 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

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

-Or-

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

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#### **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  
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