



A culinary journey with striking modern-flavours from the coastal cuisines of France, Italy, Greece, & Spain. We dare you to find your favourite!!

## Cold Appetizers 凍頭盤

French Atlantic Oysters 法國芬迪奇2號生蠔 **S** **GF**  
(3pcs) 128 / (6pcs) 238

**Fin De Clair** with a spicy jalapeño mignonette 配墨西哥辣椒香草醬

Crab Cannelloni 148 **S** **GF**

**Crabmeat**, cucumber, spiced-dill cream on a **wasabi-avocado** mousse  
碎蟹肉青瓜卷子配香草芥末牛油果忌廉醬

Pickled Scallops 148

Diced **king scallops** with mango & beetroot cured with  
a lemongrass-vinaigrette 生帶子王配芒果菜頭香茅汁

Tuna Tachibe **S**

(2pcs) 78 / (4pcs) 148

Peppered, chilled **tuna** atop our **in-house macarons** 吞拿魚糖配馬克龍餅

Steak Tartare 168

The traditional French Bistro version served with crostini 傳統法式牛肉糖餅

The FIGS Cheese Board 168 **S**

A **Pan-Mediterranean** selection of Comté from France,  
Gorgonzola from Italy, Marinated Feta from Greece and  
Manchego from Spain with assorted fruits and nuts - DIVINE  
FIGS芝士拼盤地中海來各國特色芝士

36-Months Ibérico Jamon 薄切36個月西班牙黑毛豬  
(25g) 118 / (50g) 228

Crystal Tomato Bread 新鮮蕃茄蓉配麵包 48

## Salad 沙律

F.I.G.S Greek Salad F.I.G.S 希臘沙律 138 **S** **V** **GF**

Feta, cucumber, tomato, bell pepper and olives  
with the added punch of figs & walnuts

Burrata-ta 148 **S** **V** **GF**

The classic creamy **cheese** from Apulia 傳統普利亞水牛城芝士沙律

Caesar Your Way 118

The classic **Caesar Salad** dressed with white anchovies,  
crispy bacon and herbed crouton 傳統凱撒沙律  
(Include either poached chicken breast or smoked salmon Add +40)  
可加雞胸肉或煙三文魚

## Soup 湯

Lobster Bisque 128

Creamy coulis with **Boston Lobster** spirited by a decadent dash of Cognac  
法式忌廉龍蝦湯

Cappuccino Di Funghi 70 **S** **V**

F.I.G.S famed **mushroom soup** – you'll become a fan! F.I.G.S 泡沫蘑菇湯

## Hot Tapas 熱小食

Smoky Pulpo 158 **S**

Spanish-style **grilled octopus** with paprika and crispy potato  
西班牙燒八爪魚配紅椒粉脆薯仔

Gambas Al Ajillo 118

Pan-fried **tender prawns** in garlic and chili flakes  
香煎蒜蓉蝦

Pan-Seared Foie Gras 138

Served with a buttered **brioche** bun and **fig** preserves  
香煎鵝肝配牛油包和無花果醬

Mushroom Popcorn 98 **V**

Crispy fried **mushrooms** with spicy aioli 脆炸蘑菇配蒜油

Baked French Camembert 148 **S** **V**

With Greek honey 焗法式金文畢芝士配希臘蜜糖

Padron Peppers 78 **V** **GF**

With Maldon sea-salt 西班牙青椒跟馬爾頓海鹽

Poulet Frit 108

Crunchy **chicken wings** with dijon mustard mayo  
脆炸雞翼配法式芥辣蛋黃醬

Ibérico Jamon & Cheese Croquettes 128

Round, fried, full of love 黑毛豬芝士炸肉丸

“Impossible” Sliders **V**

(2pcs) 78 / (4pcs) 148

**Meatless mini burgers** – we dare you to tell the difference!  
植物肉迷你漢堡

Mariners Mussels 148

Select a **herbed-tomato broth** or a **white-wine cream** sauce  
水手青口

Ultimate Pork Taco **S**

(2pcs) 88 / (4pcs) 158

Pulled **suckling pig**, with a tangy-crispy surprise  
終極乳豬肉墨西哥夾餅

Bikini 西班牙三文治

118 / 98 / 108

Spain's favourite street-food –  
choose from Smoked Salmon & Manchego /  
Truffle & Manchego **V** / Ham & Cheese  
煙肉三文魚配西班牙芝士/松露配西班牙芝士/風乾火腿配芝士

## Life is full of Pasta-bilities! 意粉類

### F.I.G.S Truffle Ricotta Ravioli 158

Perfect pillows bathed in a **truffle-cream** jus

F.I.G.S 意大利雲吞配松露芝士忌廉醬

### Vongole al Nero di Seppia 168

**Squid-ink linguine** with **whole clams** in a garlic-herb broth

大蜆炒扁意粉配香草蒜蓉醬

### Pesto Allá Genovese 168

長通粉配傳統意大利香草洋蔥醬

Penne with your selection of **prawn, chicken** or **all-vegetarian** 

可選擇配大蝦,燒雞肉或素食

### Carbonara Classica 168

This dish needs no description 傳統卡邦尼意粉

### Wagyu Ragú 208

Tender and succulent **beef-Bolognese** sauce on penne pasta

和牛肉醬配長通粉

## Pizza Parlour - Slice to meet you! 披薩

### TRADITIONAL ROUND (12 inch) 傳統12吋薄披薩

#### Margherita 158

The starter pizza – tomato, mozzarella and basil

瑪格麗塔披薩(蕃茄,芝士,香草)

(Include a layer of **fresh buffalo Mozzarella** +40)

(可另加新鮮水牛城芝士 +40)

#### Pepperoni 178

Salami, mozzarella and chili flakes

意大利辣香腸披薩(煙三文魚,水牛芝士,辣椒)

#### Verde 168

Broccolini, mushrooms, bell peppers, onions and olives on pesto sauce

素食披薩 (西蘭花,蘑菇,青椒,洋蔥,橄欖,香草汁)

#### Grilled Peri-Peri Chicken 燒雞比薩 178

### ARTISANAL LONG PIZZA BOARD 長方披薩

Smoked Salmon 煙三文魚 228

Boston Lobster 波士頓龍蝦 298

#### Blanco 198

**Spanish 36-months Ibérico ham** & arugula with parmesan shavings

白色披薩 (36個月黑毛豬,芝麻菜跟芝士)

## Rice & Shine 飯類

### Barcelona Juicy Rice 268

A **seafood** broth, wet-rice delight

(Include a **half Boston Lobster** Add +138)

巴塞羅那海鮮燴飯 (加半隻波士頓龍蝦+138)

### Risotto di Funghi 208

Shaved **porcini mushrooms** add an earthy, savoury taste sensation

to tender creamy rice 牛肝菌配意大利飯

## So-Fish-ticated Seafood 海鮮類

### Grilled Seabass a la sauce Vierge 278

Served with mashed potato and sautéed baby spinach

燒海鱸魚扒跟燒薯,菠菜配傳統法式香草醬

### Lobster Thermidor 498

Baked Boston **whole lobster** tail (550-600g)

in creamy garlic-butter with roasted potatoes and broccolini

焗時令龍蝦配忌廉蒜蓉牛油醬跟燒薯,西蘭花

### Salmon Steak 228

With a **miso glaze** and toasted sesame vegetables

香煎鮭魚腩三文魚扒配芝麻什菜

## Nice to MEAT You! 披薩

### Pluma Iberica 278

Succulent **Ibérico pork**, in honey mustard with rosemary potatoes

& padrón peppers 香煎西班牙黑毛豬配蜜糖芥辣跟露絲瑪莉薯仔,西班牙青椒

### Dry-Aged Argentinian Rib Eye 10 Oz. 368

With organic vegetables in Barolo sauce 阿根廷風乾肉眼扒配有有機雜菜煮紅酒汁

### Dry-Aged Wagyu Bavette

(150g) 238 / (300g) 448

Alongside truffle mash & broccolini 風乾和牛腹側扒配松露薯蓉和西蘭花

### Chicken Souvlakia 208

**Greek grilled herbed chicken** with a garden salad, pita and tzatziki

希臘式烤香草雞配田園沙律和薄餅

### Greek Style Lamb Chops 318

Marinated in garlic & thyme, served with potato mash, broccolini & jus

用大蒜百里香醃製,配以薯蓉、西蘭花和醬汁

### Whole Suckling Pig 1488

With organic vegetables 西班牙全豬配有有機菜 (3 days advance order 需要3天前預訂)

### Tomahawk Steak (1.2 kg to 1.4 kg) 1288

斧頭扒 (3 days advance order 需要3天前預訂)

## Add on some extra goodness! 附加菜

Grilled Asparagus 燒蘆筍 98  

Mashed Potato 薯蓉 68 

French Fries with Truffle Mayo 78 

薯條跟松露蛋黃醬

Sautéed Spinach 炒菠菜 78  

Wild Mushroom 炒菌 78  

Garlic Brioche 蒜蓉牛油包 68 

## You Cake me so happy! 甜品

### F.I.G.S Tart 白朱古力撻 98

Churros with Chocolate Dip 88 

西班牙炸油條配朱古力醬

Hot Chocolate Lava Cake with Vanilla Gelato 118

心太軟配雲呢拿雪糕

Basque Burnt Cheese Cake with Raspberry 108

馬斯克芝士蛋糕配紅草莓冰糕

Sorbet / Gelato Scoops 冰糕/雪糕 48/scoop 

Pistachio, Banana-Caramel, Coconut, Vanilla 開心果,香蕉焦糖,椰子,雲呢拿

 - SIGNATURES

 - GLUTEN FREE

 - VEGETARIAN

All prices are in HKD and subjected to a 10% service charge • 所有價錢以港幣為準,有加一服務費