



## Lunar New Year Brunch



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Available 10th to 13th February 2024

### FIGS Gin & Tonic

#### TO START

Spanish Ham with Crystal Tomato Bread

Caesar Salad with Smoked Salmon

#### TO WARM UP

Truffle & Cheese Bikini

Gambas, Garlic-Chili Prawns

#### THE MAIN EVENT

8 Treasures Juicy Rice with Symphony of Seafoods  
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari) **(Add 40)**

OR

Eggs Benedict with Smoked Salmon

OR

Penne Wagyu Bolognese

OR

Pan-seared Halibut with Salsa Verde & Padron Peppers

OR

Dry-Aged Wagyu "Bavette" with French Fries **(Add 60)**

#### A SWEET FINALE

Churros with Chocolate Dip

AND

Basque Burnt Cheesecake

**HKD\$288 per person\***

\*+10% service charge

For 2 or more guests. Offered only with all the guests selecting this menu on the table.



## Divine Dragon's Feast Dinner Menu



# Dragon's Divine Dinner

Available 10th to 13th February 2024

**A glass of Red Sangria**

## TO START

Peppered Tuna on Home-baked Macarons

Scallop Ceviche in Mango-Beetroot with Lemongrass-Vinaigrette

## TO WARM UP

Ham & Cheese Bikini

Gambas, Garlic-Chili Prawns with Toasted Bread

## THE MAIN EVENT (Select one)

8 Treasures Juicy Rice with Symphony of Seafoods  
(lobster, prawn, scallop, clam, octopus, mussel, crab, calamari)

OR

Truffle & Ricotta Cheese Ravioli in Truffle Cream

OR

Pan-seared Norwegian Salmon in Lemon-Butter & Pepper-drops with  
Roasted Potatoes & Broccolini

OR

Suckling Pig with Padrón Pepper & Rosemary Potatoes (**Add \$50**)

OR

Dry-aged Wagyu “Bavette” in Barolo Sauce with French Fries (**Add \$60**)

## A SWEET FINALE

Red Velvet Cake with Raspberry Cream

**HKD\$358 per person\***

\*+10% service charge

For 2 or more guests. Offered only with all the guests selecting this menu on the table.