



FIGS

BISTRO
MEDITERRANEAN

Easter Dinner



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Available 29th - 31st March & 1st April

To Start (Select Two)

Salmon Duo Tartare

Smoked & Fresh Norwegian Salmon, Horseradish Cream, Avocado Mouse, Shiso Herbs

Crab Cake

Marinated American Crab Meat, Tartare Sauce, Frisee Salad

Fresh Fine de Claire Oyster (2pcs) (Add +68)

To Warm Up (Select Two)

Gambas Al Ajillo, Garlic-Chili Prawns

Ham & Cheese Bikini

Pan-Seared Foie Gras on Buttered Brioche & Fig Jam (Add +78)

Main Course (Select One)

Duck Leg Confit served with Mashed Potato and Seasonal Baby Carrot

Roasted Halibut served in Herb Butter Sauce with Organic Vegetables

Spanish Suckling Pig served with Padron Peppers and

Rosemary Potato in Honey Mustard (Add +48)

Dry-Aged Wagyu Bavette served with Mashed Potato and
Broccolini in Barolo Sauce (Add +68)

Dessert

Carrot and Banana Cake

HK\$378* per person

* +10% Service Charge

*For 2 or more guests. Offered only with all guests selecting this menu on each table.
For sharing with A La Carte menu, there is a minimum spend of 400 per person including service charge.