



FIGS

— BISTRO —
MEDITERRANEAN

Chef's Tasting Menu

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The Start (Select Two)

Scallop Ceviche in Spiced Lemongrass Vinaigrette
Peppered Tuna Tartare on Macarons
Caesar Salad with Smoked Salmon
French Fine de Claire Oyster 2pc (add HK\$68)

The Warm Up (Select One)

Ibérico Ham Croquettes
Gambas, Garlic - Chilli Prawn
Truffle & Cheese Bikini
Foie Gras on Buttered Brioche with Fig Jam (add HK\$78)

The Main Event (Select One)

Truffle Ricotta Ravioli in Truffle Cream
Linguini Prawn in Pesto
Spanish Seafood Juicy Rice
Teriyaki Salmon served with Mashed Potato and Broccolini
Ibérico Pork Pluma served with Roasted Potato and Padron Peppers
in Barolo & Mustard Sauce (add HK\$68)
Dry Aged Wagyu Bavette served with
Organic Mixed Veggies and Chimichuri Sauce (add HK\$78)
Baked Half Boston Lobster served with Linguini Aglio-e-Olio (add HK\$88)

The Sweet Finale (Select One)

Chef's Special Pastry of the Day
Scoop of Gelato (Please Ask Your Server for the Selection)
Churros with Chocolate Dip

HK\$338* per person

Wine pairing \$188 per person is available with this Menu
(glass of Prosecco, glass of Pinot Grigio & glass of Pinot Noir)

* +10% Service Charge

For 2 or more guests. Offered only with all guests selecting this Menu on each table.

