



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 Macaroons
- 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.

