



FIGS

— BISTRO —  
MEDITERRANEAN

Chef's Tasting Menu



## Chef's Tasting Menu

---

### To Start (Please select Two)

---

36-Months Ibérico Ham with Crystal Tomato Bread  
Scallop Ceviche in Spiced Lemongrass Vinaigrette  
Peppered Tuna Tartare on Macaroon  
Fresh Fine De Claire Oyster (2 pcs add \$60)

### To Warm (Please Select One)

---

Gambas, Garlic Chili Prawns  
Pulled Pork Taco, Jalapeno, Shallots & Lime  
Smoked Salmon & Cheese Bikini  
Foie Gras on Buttered Brioche with Figs Compote (add \$78)

### The Main Event (Please Select One)

---

Penne with Mushrooms in Truffle Créame  
Crab Linguine Aglio-e-Olio  
Spanish Seafood Juicy Rice  
Roasted Halibut in Champagne Heb Cream with Mashed Potato & Broccolini  
Iberico Pork Pluma in Honey Mustard, Roasted Potato & Padron Pepper (add \$68)  
Dry Aged-The Wagyu Bavette (add \$78)  
Flipped just once on a searing hot grill, plated with rosemary potatoes and organic baby carrots.

### Sweet Finale

---

Basque Burnt Cheese Cake with Raspberry Compote  
- Or -  
Churros with Chocolate Dip

**Hk\$318\* per person**

Wine pairing \$188\* per person is available with Dinner 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 the table.