



FIGS

BISTRO
MEDITERRANEAN

Chef's Tasting Menu



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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 Crème
- 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.