



RESTAURANT WEEK SPRING 2024 DINNER MENU

TO START

Crab Cannelloni

Ibérico Jamon & Cheese Croquettes

THE MAIN EVENT

Penne Wagyu Bolognese

OR

Miso Seabass with Sesame Glazed Organic Vegetables

OR

Spanish Seafood Juicy Rice

OR

Spanish Suckling Pig **(Add 68)**

with Rosemary Potatoes & Padron Peppers in Honey Mustard Sauce

OR

Dry-Aged Wagyu "Bavette" **(Add 78)**

with Mashed Potatoes and Broccolini

A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

HKD\$298 Per Person

+ 10% service charge

