





RESTAURANT WEEK SPRING 2024 LUNCH MENU


TO START

Caesar Salad with Smoked Salmon (Veg option available )

OR

Soup of the Day 

THE MAIN EVENT

Penne Prawn Pescatore in Tomato Herb Sauce (Veg option available )

OR

Roasted Seabass in Lemon-Butter-Caper Sauce
with Rosemary Potatoes & Organic Vegetables

OR

Dry-Aged Wagyu "Bavette" with Mashed Potatoes and Vegetables **(Add 68)**

A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

Additional Items to Add To Your F.I.G.S Experience

Foie Gras on Buttered Brioche with Fig Jam (Add 88)

Fresh Fine de Claire No.2 Oyster (2pcs) (Add 68)

HKD\$148 Per Person

+ 10% service charge

