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Festive Chef's Tasting Menu

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TO START (Select Two) 前菜 (精選兩款)

Hamachi Tartare on Romesco Cream 迷迭香忌廉醬配油甘魚他他

36-Months Ibérico Ham with Crystal Tomato Bread
36個月西班牙黑毛豬火腿配水晶番茄麵包

Wagyu Beef Tartare on Butter Brioche with Caviar
魚子醬和牛他他配牛油布里歐

French Fine de Claire Oysters (2pcs) +68
法國 Fine de Claire 生蠔 (兩隻) +68

TO WARM (Select Two) (精選兩款)

Gambas, Garlic Chilli Prawns 西班牙油蒜大蝦

Seared Foie Gras on Brioche with Fig Compote
香煎鵝肝配布里歐及無花果醬

Spanish Red Prawn Ajillo on Buttered Brioche (2 pcs) +118
橄欖油蒜西班牙紅蝦配牛油布里歐多士 (2隻) +118

THE MAIN EVENT (Select One) 主菜 (精選一款)

Grilled Black Cod Fillet served with Mashed Potato,
Green Beans in Pil Pil Sauce
香烤銀鱈魚柳配薯蓉及四季豆佐皮爾皮爾醬

Signature Suckling Pig with Rosemary Potato & Pumpkin Puree
招牌脆皮乳豬配迷迭香薯仔及南瓜蓉

Dry-Aged Wagyu Bavette served with Potato Puree &
Broccolini in Barolo Sauce
熟成和牛腹肉牛扒配薯蓉及嫩西蘭花佐巴羅洛紅酒醬

Seafood Paella Barcelona (Mininimum 2 ppl)
Add half Boston Lobster +148
巴塞隆拿海鮮西班牙飯 (兩位起) 加配半隻波士頓龍蝦 +$148

A SWEET FINALE (Select one) 西班牙甜品 (精選一款)

Churros with Chocolate Dip
西班牙油條配巧克力醬

Basque Cheese Cake with RaspBerry Coulis
巴斯克芝士蛋糕配雜莓醬

HKD$488* per person

All prices are in HKD and subjected to 10% service charge. 所有價格以港幣計算，另收加一服務費。
*For 2 or more guests. Offered only with all guests selecting this Menu on each table.
For sharing with A La Carte menu, there is a minimum spend of $450 per person including the service charge.
二人或以上, 全枱顧客均需享用這菜單, 單點菜單最低消費450元一位,包括加一服務費