



# Festive A La Carte

Available on 24th & 25th December 2024

A culinary journey with striking modern-flavours from the coastal cuisines of France, Italy, Greece, & Spain. We dare you to find your favourite!!

## Cold Appetizers

### French Atlantic Oysters GF

(3pcs) 158 / (6pcs) 278

Jet-fresh Fine de Claire oysters served with a spicy jalapeño mignonette 新鮮生蠔

### Crab Cannelloni 168 GF

Crabmeat, cucumber, spiced-dill cream on wasabi & avocado mousse 碎蟹肉青瓜卷子

### Lobster & Scallop Ceviche 158

King scallops & Boston lobster with mango & beetroot cured with lemongrass-vinaigrette

### Steak Tartare 168

Traditional French bistro-style, seasoned raw steak served with crispy crostini 傳統法式牛肉鬆

### 36-Months Jamon Ibérico (25g) 118 / (50g) 228

Sliced 36-months cured Spanish pork leg 36個月黑毛豬火腿

### Crystal Tomato Bread 78 V

Toasted bread rubbed with fresh garlic, topped with ripe tomatoes 新鮮蕃茄蓉配麵包

## Hot Appetizers

### Smoky Pulpo 178 S

Spanish-style grilled octopus with paprika on crispy potato 西班牙燒八爪魚

### Pan-Seared Foie Gras 148

Served with a buttered brioche bun with fig jam 香煎鵝肝

### Baked French Camembert 148 S V

Whole Camembert baked to perfection served with toasted bread to dip 焗法式金文畢芝士

### Gambas "Al Ajillo" 148

Spanish style spiced garlic shrimp 香煎蒜蓉蝦

### Mushroom Popcorn 118 V

Crispy fried mushrooms with spicy aioli 脆炸蘑菇

### Ibérico Ham & Cheese Croquettes 138

Round, fried & full of love 炸黑毛豬芝士肉丸

### Bikini Sandwich 128 / 108 / 118 / 158

Spain's favourite street food, choose from Smoked Salmon & Manchego / Truffle & Manchego V / Ham & Cheese / Crab Bikini with Crab Roe 煙肉三文魚配西班牙芝士 / 松露配西班牙芝士 / 風乾火腿配芝士

## Soups & Salads

### F.I.G.S Greek Salad 148 S V GF

Feta, cucumber, tomato, bell pepper & olives twisted our way with figs & walnuts 希臘沙律

### Burrata-Ta Salad 148 S V GF

The classic creamy cheese from Apulia, Italy, served on a bed of baby spinach with pesto drizzle 傳統普利亞水牛城芝士沙律

### Lobster Bisque 138

Creamy coulis with Boston lobster & spirited by a decadent dash of Cognac 法式忌廉龍蝦湯

S - SIGNATURES

GF - GLUTEN FREE

V - VEGETARIAN

All prices are in HKD and subjected to a 10% service charge • 有價錢以港幣為準,有加一服務費

# Life is full of Pasta-bilities!

## Wagyu Ragù 228

Tender & succulent beef in Bolognese sauce served over penne pasta 和牛肉醬配長通粉

## Vongole Al Nero Di Seppia 208

Squid-ink linguine with whole clams in a rich garlic & herb broth 炒大蜆墨汁焗意粉

## Truffle Ricotta Ravioli 198

Perfect pillows of handmade ravioli bathed in a creamy truffle jus  
里科塔奶酪配松露芝士雲吞



# Pizza Parlour - Slice to meet you!

## 12-INCH THIN CRUST

### Margherita 172

With tomato, mozzarella & pesto drizzle  
(add buffalo mozzarella +40)  
瑪格麗塔披薩 (可另加新鮮水牛城芝士+40)

### Pepperoni 198

With salami, mozzarella & chili flakes 辣肉腸

### Grilled Peri-Peri Chicken 188

With peri-peri marinated chicken & our secret sauce  
燒辣椒雞比薩

## ARTISINAL LONG BOARD PIZZA

### Smoked Salmon 258

Smoked Norwegian salmon, creamy ricotta, & capers  
煙三文魚

### Boston Lobster 328

Fresh Boston lobster meat on béchamel sauce 波士頓龍蝦

# Rice & Shine

## Spanish Seafood Juicy Rice 288

A wet-rice delight, cooked in a seafood broth  
(add Half Boston lobster +138)  
巴塞羅那海鮮燶飯 (加半隻波士頓龍蝦 +138)

 - SIGNATURES

 - GLUTEN FREE

# Nice to MEAT You!

## Dry-Aged Wagyu Bavette

### (150g) 268 / (300g) 478

Our signature & flavour-packed Wagyu steak, cooked to your preference. Served with truffle mash & broccolini - perfection on a plate! 風乾和牛腹側扒

## Dry-Aged Argentinian Rib Eye (300g) 368

12-day dry-aged steak served with French fries  
阿根廷肉眼扒

## Greek Lamb Chops 318

Marinated in garlic & thyme, served with potato mash, broccolini & jus 希臘式羊架

## Spanish Suckling Pig 298

Spain's famous baby suckling pig, served with padron peppers & rosemary potatoes 西班牙乳豬

## Chicken Souvlaki 238

Greek grilled herbed chicken with a garden salad, pita & tzatziki  
希臘式烤香草雞串燒

# So-Fish-ticated Seafood

## Seabass á La Vierge 258

Grilled & served with mashed potato & sautéed baby spinach  
燒海鱺魚魚扒

## Lobster Thermidor 528

Oven-baked whole Boston lobster (550-600g) in creamy cheese crust with roasted potatoes & broccolini - let's push the boat out!  
焗時令龍蝦, 配忌廉蒜蓉牛油醬跟燒薯, 西蘭花

# Add on some extra goodness!

## Grilled Asparagus 燒蘆筍 98

## Mashed Potato 薯蓉 78

## French Fries & Truffle Mayo 98

薯條跟松露蛋黃醬

## Sautéed Broccolini 炒西蘭花 78

## Sautéed Mushroom 炒菇 78

# You Cake me so happy!

## Tiramisu 提拉米蘇 98

## Chocolate Lava Cake 118

Gooey hot chocolate lava cake, served with vanilla gelato  
心太軟蛋糕

## Churros with Chocolate Dip 88

西班牙炸油條配朱古力醬

## Basque Burnt Cheese Cake 西班牙芝士蛋糕 118

## Sorbet & Gelato 雪葩 / 雪糕 48 / Scoop

Pistachio, Banana-Caramel, Coconut, Vanilla 開心果, 香蕉蕉糖, 椰子, 雲呢拿

 - VEGETARIAN

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