



THE
Bayside
BIENHO BAR TERRACE

P
O Thai
STREET FARE
Seaside

Easter Dinner Menu

Easter Dinner Menu

Available 3rd to 7th April 2026

A complimentary glass of Sangria or the Bayside G&T

TO START (SELECT TWO)

Salmon Tartare 三文魚他他

Wagyu Beef Tartare on Toasted Brioche 牛肉他他

Shrimp & Mango Rice Paper Roll 鮮蝦芒果米紙卷

French Fine de Claire Oyster (2pcs) (+60) 法國生蠔 (2pcs) (+60)

TO WARM UP (SELECT TWO)

Cod Fish Taco (1pc) 香脆魚柳夾餅 (1pc)

Ham & Cheese Bikini 火腿芝士吐司

Crab Cake with Garlic Chilli Aioli (1pc) 蟹肉餅 (1pc)

Seared Foie Gras on Brioche with Fig Compote & Balsamic Cream (+70)
香煎鵝肝配牛油包，無花果醬 (+70)

THE MAIN COURSE (SELECT ONE)

Squid Ink Linguine with Clams in Aglio e Olio
蜆肉墨汁扁意粉配大蒜蛋黃醬

Pesto Prawns Fettuccine 香草蝦扁意粉

Prawn Egg Cream Curry with Baguette 鮮蝦蛋忌廉咖喱配長棍法包

Grilled Hailbut Filet with Mashed Potato & Baby Asparagus
in Verde Sauce 扒比目魚配薯蓉及蘆筍

Signature Deboned Suckling Pig with Rosemary Potato in
Honey mustard (+40) 招牌西班牙乳豬配馬鈴薯，蜜糖芥末 (+40)

Dry Aged Wagyu Bavette with Organic Veggies and
Barolo Sauce (+50) 熟成和牛配有機蔬菜及紅酒汁 (+50)

A SWEET FINALE (SELECT ONE)

Basque Burnt Cheesecake with Mixed Berry Coulis 芝士蛋糕配雜莓汁

Classic Tiramisu 經典提拉米蘇

A Scoop of Gelato 意大利雪糕(1球)

428* per person 每位

All prices are in HKD and subject to a 10% service charge.

所有價錢以港幣計算和另收加一服務費

*For 2 or more guests, offered only with all guests selecting this menu on each table. For sharing with A La Carte menu, a minimum spend of \$450 per person including service charge is applicable. 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