THE Bayside BISTRO BAR TERRACE

A La Carte

Cold Antipasti

Fresh French Oyster (3pcs) 178 / (6pcs) 298
新鮮法國生蠔 Fine De Claire, mignonette and passionfruit sauce

36-Months Ibérico Ham with Crystal Tomato Bread 228
36個月黑毛豬火腿配蕃茄麵包

Antipasti Platter 198
地中海凍肉拼盤 Chef's selection of 4 kinds of cold cuts.
Ham, Chorizo, Salami & Manchego Cheese

Wagyu Smoked Beef Tartare on Butter Brioche with Caviar 218
煙和牛他他配黑魚子醬

Salmon Tartare 178 (S)
三文魚他他 Norwegian salmon dressed in dill-cream, crab roe & pink peppercorn

Avocado Tartare Verde 158 (V) (S)
牛油果他他配芒果及酸種麵包
Creamy avocado, beetroot & mango sprinkled liberally with sesame seeds, dressed in lemon jus & capers, served with sourdough crostini toast

Crystal Tomato Bread **番茄麵包** (6pcs) 78 (V)

Pizza Parlour - Have a Slice Day!

CLASSICO SELECTION

Burrata Pizza 12 inch - 238 (S)
瑪格麗塔配布拉塔芝士 Tomato sauce, mozzarella, rocket leaves, cherry tomato, parmesan cheese & whole burrata

Venetia 12 inch - 268
海鮮比薩 The ultimate seafood spread with pesto sauce – prawn, octopus, mussel & lobster meat

Pepperoni Pizzette - 98 / 12 inch - 218
辣肉腸比薩 The classic marinara sauce & N.Y pepperoni

Gardenia Pizzette - 88 / 12 inch - 198 (V)
素菜意大利比薩
Asparagus, bell pepper, onion, mushroom & broccolini on tomato sauce

Quatro Formaggi 12 inch - 198 (V)
四重芝士比薩 Béchamel sauce, mozzarella, gorgonzola, parmigiano reggiano & goat cheese

Peri Peri Chicken 12 inch - 198
烤雞比薩 Spiced chicken bites, shallots & spicy aioli

Hawaiian 12 inch - 198
夏威夷薄餅 The classic with ham & sweet pineapple

Pesto Paneer Pizzette - 88 / 12 inch - 198 (V) (S)
印度芝士比薩 Spiced cottage cheese chunks in pesto sauce with bell pepper, onion & jalapeño

Plant-based Meat Pizza **植物肉比薩** 12 inch - 198 (V)

Margherita Pizzette - 78 / 12 inch - 185 (V)
瑪格麗特比薩 The traditional tomato, mozzarella & fresh basil

ARTISAN LONG PIZZA

Barca - 288
36個月黑毛豬火腿比薩 A deluxe dish layered with premium 36-months Ibérico jamon, salami & chorizo

Al Salmone - 268 (S)
煙三文魚比薩 Smoked salmon, creamy ricotta with dill, caramelized onion & tangy capers

Half & Half **半半薄餅**
Best of 2 worlds. Pizza of the higher price to be charged

Salad & Soup

Creamy Plump Burrata 168 (V)
布拉塔水牛芝士配時令蕃茄
Simple and delicious – sitting atop arugula lettuce and colorful spring tomatoes in pesto drizzle

Classic Caesar Salad 148 (Veg (V) option available)
凱撒沙律–可選配雞肉或煙三文魚
The original 'Tijuana' style with white anchovies, parmesan, creamy dressing and toasted croutons with crispy pancetta
Add roasted chicken or smoked salmon +30

Greek Salad **希臘沙律** 138 (V)

Lobster Bisque **龍蝦湯** 138

Chef's Soup du Jour **是日精選素菜例湯** 88 (V)
Please ask your server for today's vegetarian special

All Day Tapas

Lobster Roll **龍蝦堡** (1pc) 128 / (2pcs) 238

Pulpo a la Gallega **加利西亞式八爪魚** 198 (S)
Grilled Octopus with crushed potatoes in "OLI BA EZA" extra virgin olive oil

Mezze Platter **地中海小食拼盤** 218 (V)
Hummus, Muhamara, Tabbouleh, Babagonoush, Falafel and Pita Bread

"Impossible" Sliders (V) (2pcs) 98 / (4pcs) 178
植物肉迷你漢堡 The **meatless** mini-burgers that everyone raves about, with colourful buns

Plant-based Meat Taco **植物肉墨西哥夾餅** (V) (2pcs) 98

Mussels **白酒番茄或白汁燴青口** 178
Mussels with tomato herb sauce or white wine cream sauce

Nachos 178 (V)
香脆墨西哥薄片, 芝士, 牛油果醬, 酸忌廉,
薄切墨西哥辣椒, 莎莎醬,和香草
Crispy corn tortillas, mozzarella, guacamole, sour cream, sliced jalapeños, salsa, and fresh cilantro. ***Add chicken or beef +40***

Cod Fish Taco (2pcs) 98 / (4pcs) 178
香脆魚柳墨西哥夾餅
Pickled shallots & cabbage, crispy fish, tomatilos & chipotle sauce

Pan-Seared Foie Gras 158
香煎鵝肝 Served on buttered brioche with fig jam and balsamic cream

Calamari Fritti 158
酥炸魷魚圈, 配椒鹽碎,他他汁
Battered salt pepper **squid** with tartare sauce

Gambas Al Ajillo (6pcs) 148 (S)
西班牙油蒜大蝦 Tender, **garlicky shrimp** with toasted bread

Ham & Chesse Croquettes with Spicy Aioli
火腿芝士吉樂餅配辣味大蒜蛋黃醬 148

Roasted Cauliflower with 128 (V)
Cashew Tahini Sauce **燒椰菜花配腰果芝麻醬**

Grilled Haloumi Cheese with 148 (V)
Thyme Infuse Honey **扒哈羅米芝士配百里香及蜜糖**

Maryland Crab Cakes (2pcs) 138
蟹肉餅 Made with **Phillips** American **crab meat**

Chicken Wings (8pcs) 138
脆炸雞翼 Crispy fried single chicken wings with spicy aioli

Ham & Cheese Bikini **火腿芝士吐司** 128

Bikini Coast-Toast Truffle & Cheese 118 (V)
西班牙吐司 松露醬芝士 Famous toastie of Catalunya, Spain

THE Bayside BISTRO BAR TERRACE

A La Carte

Pasta La Vista Baby!

Carbonara Scrigni Ravioli 卡邦尼意大利雲吞 228
Stuffed pasta with smoked panchetta and egg yolk parmesan cream

Truffle Ricotta Ravioli in Truffle Cream 228 V S
黑松露芝士意大利雲吞

Squid-Ink Linguine Vongole 228
蜆肉墨汁扁意粉

ZP X Three 178 GF S
無麩質辣番茄醬煮翠玉瓜意粉
Fresh **zucchini pasta** in pesto cream

HOMEMADE FRESH PASTA 自家製新鮮意粉

(Please ask sever for today's pasta)

Lobster in Parma-Rosa Sauce 268
龍蝦寬條麵配蕃茄忌廉汁

Pesto Prawn 香草蝦扁意粉 238

Wagyu Bolognese 和牛肉醬意大利寬帶面 238 S

Burst Burrata in Pomodoro Sauce 228
布拉塔水牛芝士蕃茄意粉

Chicken Alfredo 208
白汁雞肉扁意粉
Sliced chicken in Parmesan cream sauce

Homemade Gnocchi in Tomato Sauce Topped with Feta Cheese 198 V
家製芝士薯糰配蕃茄汁及菲達芝士

Make Your Pasta 198
Pesto / Arrabbiata / Aglio e Olio V
扁意粉配香蒜醬 / 香辣番茄醬 / 大蒜蛋黃醬

Gorgeous Grains - Rice & Shine!

Seafood Juicy Rice 288 S
西班牙式海鮮湯燉飯
From Northern Spain with prawns, scallops, mussels & clams
Add 1/2 Fresh Boston Lobster +148

Truffle & Mushroom Risotto 松露野菌意大利飯 198 V

A Sweet Finale

Cheese Platter 198
芝士拼盤 Artisanal cheese from Italy, France & Spain

Chocolate Lava Cake with Vanilla Gelato 108
朱古力心太軟配雲厘拿雪糕

Pistachio Party 108 V S
無蛋開心果忌廉蛋糕
Eggless pistacho cream cake with toffee caramel cream

Tiramisu 提拉米蘇 98

Basque Burnt Cheesecake with Raspberry Coulis 88
芝士蛋糕配紅桑子汁

Selection of Sorbets & Italian Gelato's V
42 per scoop
意大利雪糕 – 開心果，雲厘拿，紅莓，椰子雪葩
Pistachio / Vanilla / Raspberry / Coconut

Oceans Offerings

Kyoto Cod 328 S
京都麵豉醬焗鱈魚 Sustainably farmed **Black Cod** with a honey-miso glaze and seasonal veggies

Lobster Thermidor (Half) 298 / (Full) 538
焗波士頓龍蝦配蘑菇奶油醬
Baked Fresh Boston Lobster (550-600g) in a creamy Mornay sauce with mushrooms and brandy

Grilled - So... we meat again!

Dry-Aged Wagyu Bavette
(150g) 288 / (300g) 498
和牛配黑松露醬及有機蘿蔔
Flipped just once on a searing hot grill, plated with rosemary potatoes and organic broccolini

Dry-Aged Australian Wagyu Rib Eye
(240g) 398
澳洲熟成和牛肉眼扒 Served with truffle mash potato & sautéed asparagus in red wine jus

Mary Had a Little Lamb 338
新西蘭羊架配時令素菜 Three New Zealand coastal **lamb chops** infused with thyme & rosemary jus served with roasted potatoes and veggies

Spanish Suckling Pig 318 S
脆皮乳豬配馬鈴薯 Roasted, milk-fed suckling pig with tender meat and crispy skin alongside roasted rosemary potatoes and pumpkin puree

Bayside Wagyu Burger with Fries 238
和牛漢堡 Homemade beef patty, cheddar cheese, Canadian bacon, egg, lettuce, onion, gherkins & French fries with chipotle-aioli on the side

Add On Some Extra Goodness+

Buttered Asparagus 108 V
牛油蘆筍

Truffle Potato Mash 98 V
馬鈴薯蓉

French Fries 88 V
薯條

Truffle French Fries with Truffle Mayo 98 V
炸薯條配松露蛋黃醬

Sautéed Broccolini 88 V
西蘭花

Sautéed Buttered Mushroom 88 V
牛油炒雜菌

Garlic Bread 88
蒜蓉包

GF - GLUTEN FREE 無麩質 S - SIGNATURE V - VEGETARIAN 素食

All prices are in HKD and subject to a 10% service charge
所有價格均以港幣計算，並加收10%服務費