

THE BAYSIDE  
BISTRO • BAR • TERRACE

VIVA • VERDE • VINO

WEEKDAY  
SET LUNCH  
MENU

# WEEKDAY SET LUNCH

Available from Monday - Friday from 12pm - 2:30pm



1-Course Set Menu Course at \$118 per person (Main only)

2-Course Set Menu at \$168 per person (Appetizer / Dessert + Main)

3-Course Set Menu \$188 per person (Appetizer + Main + Dessert)

Set Lunch includes 1 choice of Drink - Soft Drink or Lemon Tea or Americano  
Cappuccino or Latte Add +10

## APPETIZERS 前菜選一

Mesclun Mixed Salad with Ham 田園沙律配火腿

— Or —

Caesar Salad with Smoked Salmon or Grilled Chicken (Veg option available) (V)

凱撒沙律配煙三文魚或烤雞肉

— Or —

Truffle & Cheese Bikini 松露醬芝士吐司 (V)

— Or —

Falafel (3pcs) with Hummus 鷹嘴豆丸子(3件)配鷹嘴豆醬 (V)

— Or —

Soup of The Day 是日餐湯 (V)

— Or —

Gambas, Garlic-Chilli Prawn (+28) 西班牙油蒜大蝦 加28

— Or —

Burrata with Marinated Tomato (+28) 布拉塔水牛芝士加28 (V)

## MAIN COURSE 主菜選一

Penne Bolognese 肉醬長通粉

— Or —

Penne Chicken Alfredo (Veg option available) (V) 白醬雞肉扁意粉

— Or —

Grilled Halibut Fillet served with Organic Mixed Vegetables in Salsa Verde

香煎比目魚扒配有機蔬菜

— Or —

Peri Peri Chicken Pizza 8" 雞肉披薩8吋

— Or —

Pesto Vegetable Pizza 8" 香草披薩8吋 (V)

— Or —

Wagyu Burger with Fries 牛肉漢堡配薯條

— Or —

Squid-Ink Linguine with Clams in Garlic-White Wine Herbs Sauce (+28) 蜆肉墨汁扁意粉 加28

— Or —

Spanish Suckling Pig served with Rosemary Potato & Padron Peppers in Honey Mustard (+48)

西班牙乳豬配馬鈴薯加48

— Or —

Dry-Aged Wagyu Bavette served with Organic Mixed Vegetables in Black Pepper Sauce (+58)

熟成和牛配黑椒汁加58

## DESSERT 甜品選一

A Scoop of Gelato 意大利雪糕

— Or —

Tiramisu 提拉米蘇

— Or —

Eggless Pistachio Cake (+20) 開心菓蛋糕 加20