



THE BAYSIDE
BISTRO · BAR · TERRACE

TASTING MENU

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TO START [Select Two]

Scallop Ceviche 薄切日本帶子配香茅油醋

Salmon Tartare 三文魚他他

French Fin de Claire Oysters 2pcs (+68) 新鮮法國生蠔 2隻(+68)

TO WARM UP [Select Two]

Cod Fish Taco (1pc) 鱈魚塔可 (1pc)

Ham & Cheese Bikini (1pc) 西班牙火腿芝士 (1pc)

Pan-Seared Foie Gras on Buttered Brioche, Balsamic Cream & Fig Compote (+78) 香煎鵝肝配牛油包,無花果醬 (+78)

THE MAIN EVENT [Select One]

Truffle & Ricotta Ravioli in Truffle Cream 黑松露芝士意大利雲吞

Seafood Linguine in Tomato Herb Sauce 海鮮扁意粉

Grilled Salmon A La Vierge Served with organic Mixed Vegetables
扒三文魚配有機雜菜

Signature Suckling Pig Served with Rosemary Potato & Padron Peppers with Honey Mustard 西班牙乳豬配薯角,帕德倫辣椒,芥辣

Dry-Aged Wagyu Bavette Served with Mash Potato & Brocolini in Red Wine Jus (+38) 熟成和牛配薯蓉,西蘭花,紅酒汁

A SWEET FINALE [Select One]

Tiramisu 提拉米蘇

OR

Churros with Chocolate Dip 西班牙油條配朱古力醬

OR

A Scoop of Sorbet or Gelato (Please ask your server for the selection)

意大利雪糕 (請向侍應查詢是日口味)

328* 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 \$350 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350元一位, 包括加一服務費