



TASTING MENU

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TO START (SELECT TWO)

Steak Tartare 牛肉他他

Salmon Tartare 三文魚他他

French Fine de Clair Oyster 2pc (+60) 法國新鮮生蠔 2隻 (+60)

TO WARM UP (SELECT TWO)

Truffle & Cheese Bikini 松露醬芝士吐司

Gambas Al Ajillo 西班牙油蒜大蝦

Pan seared Foie Gras on buttered brioche with Figs jam and balsamic cream (+70) 香煎鵝肝配牛油包，無花果醬

THE MAIN COURSE (SELECT ONE)

Seafood Linguine in Champagne Cream Sauce
海鮮扁意粉配香檳忌廉汁

Truffle Mushroom Fettuccine in Truffle Cream
意大利寬條麵配松露跟松露忌廉汁

Spanish Seafood Juicy Rice 西班牙海鮮湯燉飯

Grilled Halibut Fillet served with Mash Potato and Broccolini in Mango Salsa 扒比目魚柳配薯蓉跟芒果醬

Signature Suckling Pig served with Rosemary Potato, Padron Peppers and Honey Mustard (+48)
招牌西班牙乳豬配馬鈴薯，蜜糖芥末

Dry Aged Wagyu Bavette served with Organic Mixed Vegetables in Red Wine Jus (+58) 熟成和牛配有機蔬菜，紅酒汁

A SWEET FINALE (SELECT ONE)

Tiramisu 提拉米蘇

OR

Basque Burnt Cheesecake with Mix Berries Coulis 芝士蛋糕配什果醬

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)

358* 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