

THE  
*Bayside*  
BISTRO BAR TERRACE

*P*  
*O* Thai  
STREET FARE  
Seaside

## Tasting Dinner Menu

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## TO START (SELECT TWO)

Beef 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

Cod Fish Taco (1pc) 香脆魚柳墨西哥夾餅

Pan-Seared Foie Gras on Buttered Brioche with Fig Jam and Balsamic Cream (+70) 香煎鵝肝配牛油包，無花果醬

## THE MAIN COURSE (SELECT ONE)

Seafood Juicy Rice 西班牙海鮮湯燉飯

Penne Wagyu Bolognese 和牛肉醬長通粉

Squid Ink Linguine with Lobster in Aglio e Olio Add (+80)  
龍蝦墨汁扁意粉配大蒜蛋黃醬

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

Signature Suckling Pig served with Rosemary Potato, and Honey Mustard (+40)  
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 (+50) 熟成和牛配有機蔬菜，紅酒汁

## A SWEET FINALE (SELECT ONE)

Tiramisu 提拉米蘇

Pistachio Cream Cake 開心菓蛋糕

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)

## 378\* 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