



THE
Bayside
BISTRO BAR TERRACE

Tasting Dinner Menu

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TO START (SELECT TWO)

Ibérico Ham with Crystal Tomato Bread 西班牙火腿配蕃茄麵包

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)

Gambas, Garlic Chili Prawn 西班牙油蒜大蝦

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)

Wagyu Bolognese with Homemade Fettuccine
和牛肉醬配自家製扁意粉

Squid Ink Linguine with Clams in Aglio e Olio
蜆肉墨汁扁意粉配大蒜蛋黃醬

Grilled Halibut with Mash Potatoes & Broccolini
in Garlic Herb Salsa 扒比目魚柳配薯蓉跟芒果醬

Signature Suckling Pig served with Rosemary Potato,
& Broccolini with 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)

388* 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