



FIGS

— BISTRO —  
MEDITERRANEAN

**Chef's Tasting Menu**



## Chef's Tasting Menu 廚師特選菜單


### To Start 頭盤 (Select Two) 請選擇兩款

- Spanish Ham with Crystal Tomato Bread 西班牙火腿配茄蓉包  
 Scallop Ceviche with Mango Beetroot Salsa 生帶子配芒果紅菜頭莎莎醬  
 Steak Tartare 生牛肉鞑靼  
 French Fine De Claire Oyster (2 pcs) (Add +68) 法國紛迪加蠔 (加68)

### To Warm Up 第二道菜 (Select One) 請選擇一款

- Truffle & Cheese Bikini 松露芝士三文治   
 Gambas, Garlic Chili Prawn 蒜蓉蝦  
 Ham & Cheese Croquettes 炸火腿芝士丸  
 Pan Seared Foie Gras on Buttered Brioche with Fig Jam (Add +78)  
 香煎鵝肝配牛油甜包,無花果醬 (加 +78)

### The Main Event 主菜 (Select One) 請選擇一款

- Seafood Linguine in Tomato Herb Cream 海鮮扁意粉配番茄香草醬  
 Truffle Ricotta Ravioli in Truffle Cream 松露芝士雲吞配松露忌廉醬   
 Spanish Seafood Juicy Rice 西班牙海鮮飯  
 Grilled Seabass Fillet in Chimichurri Sauce 燒海鱸魚扒配阿根廷香草醬  
 Suckling Pig with Padron Pepper & Roasted Potatoes (Add +68)  
 西班牙乳豬配西班牙帕德龍辣椒和燒薯角 (加 +68)  
 Dry-Aged Wagyu Bavette served with Organic Mixed Vegetables  
 & Red Wine Sauce (Add +78)  
 風乾和牛腹側扒配有機混合蔬菜和紅酒汁 (加 +78)

### The Sweet Finale 甜品 (Select One) 請選擇一款

- Chef's Special, Pastry of the Day 廚師特選蛋糕  
 Scoop of Gelato 意大利雪糕  
 Churros with Chocolate Dip 西班牙油條配巧克力醬

**338\* per person**

Wine pairing \$188 per person is available with this Menu  
 (glass of Prosecco, glass of Pinot Grigio & glass of Pinot Noir)

\*All prices are in HKD & subject to a 10% Service Charge. The menu is offered for 2 or more guests, and only with all guests on the table selecting this Menu. For sharing with A La Carte menu, a minimum spend of HKD\$300 per person, including service charge is applicable.