

WEEKEND BRUNCH

Available every Saturday, Sunday, & Public Holidays 12 - 3:30PM

TAPAS

A Plate of Spanish Cold Cuts & Cheese with Crystal Tomato Bread

Perfectly Pink-ish, Gambas "Al Ajillo", Garlic-chili Prawns

Scallop Ceviche, Avocado Mousse, Shallot-Lemongrass Vinaigrette

Truffle & Cheese Bikini

Pan-fried Foie Gras on Buttered Brioche with Fig & Apple Compote
(2pcs) (Add +78)

Fresh Fine de Claire Oyster (2pcs) (Add +78)

THE MAIN EVENT (SELECT ONE)

Linguine alle Vongole

Grilled Seabass Fillet served with Mashed Potato &
Broccoli in Beurre Blanc

Spanish Suckling Pig in Honey Mustard with Rosemary Potato
& Padron Peppers

Dry-aged Wagyu Bavette served with Organic Vegetables
in Barolo Sauce (Add +48)

Seafood Paella Barcelona (Minimum 2 people) (Add +58)

A SWEET FINALE (SELECT ONE)

Churros with Chocolate Dip

OR

Basque Burnt Cheese Cake with Raspberry Coulis

OR

A Scoop of Gelato (Please ask your server for today's selection)

338* per person

For 2 or more guests. Offered only with all guests selecting this Menu on each table.
For sharing with A La Carte menu, there is a minimum spend of 350 per person
(including service charge)

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BOOZY BRUNCH 2 HOURS FREE FLOW PACKAGES

218 pp - Selected Red & White Wine, Red Sangria, Cava, Bottled Beer,
Aperol Spritz, Negroni, Home-infused Gin & Tonic, Standard Spirits

*All prices are in HKD and subjected to 10% service charge



quiero más
SIP · SUP · SOCIAL

BRUNCH MENU