



## Chef's Tasting Menu

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## TO START (Select Two) 前菜 (精選兩款)

Smoked Steak Tartare on Butter Brioche  
with Avruga Caviar  
煙燻牛肉他他配法式牛油甜包及阿夫魯加魚子醬

Southern Seas - Scallop Ceviche  
南海帶子他他  
Served atop avocado mousse with lemongrass-vinaigrette

French Fine de Claire Oyster (2pc) +HKD \$58  
法國芬迪克萊爾生蠔 (2隻) +HKD\$58

## TO WARM TAPAS (Select Two) (精選兩款)

Gambas, Garlic Chili Prawns 西班牙油蒜大蝦  
Crab Cake with Remoulade Sauce  
香煎蟹餅配雷莫拉醬 (經典法式醬汁, 伴以香草及酸豆)  
Spanish Red Prawn (1pc) +HKD\$68  
西班牙紅蝦 (1隻) +HKD\$68

## THE MAIN EVENT (Select One) 主菜 (精選一款)

Truffle & Ricotta Ravioli 黑松露意大利雲吞  
Signature Suckling Pig with Rosemary Potato  
& Padron Peppers  
招牌烤乳豬配迷迭香薯仔及香煎西班牙青椒  
Dry Aged Wagyu Bavette served with Mash Potato  
& Buttered Mushroom  
乾式熟成和牛腹肉配薯蓉及牛油煮香菇  
Seafood Paella Barcelona (Minimum 2ppl)  
(Add 1/2 Fresh Boston Lobster 138)  
西班牙海鮮飯 (最少2位起) (加配半隻波士頓龍蝦 +138)

## A SWEET FINALE (Select one) 西班牙甜品 (精選一款)

Churros with Chocolate Dip  
西班牙油條配巧克力醬  
Basque Cheese Cake with Mixed Berry Coulis  
巴斯克芝士蛋糕配雜莓醬  
A Scoop Gelato from Daily Selection  
是日精選意大利雪糕一球

HKD\$448\*

All prices are in HKD and subjected to 10% service charge. 所有價格以港幣計算, 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, there is a minimum spend of \$450 per person including service charge.  
二人或以上, 全枱顧客均需享用這菜單, 單點菜單最低消費450元一位, 包括加一服務費