



THE BAYSIDE  
BISTRO · BAR · TERRACE

LUNCH MENU



## VIVA • VERDE • VINO

### APPETIZERS 前菜

- Caesar Salad & Salmon Tartare 凱撒沙律及三文魚他他  
— Or —  
Crystal Tomato Bread with Spanish Ham & Manchego Cheese 蕃茄麵包伴西班牙火腿及曼切戈芝士  
— Or —  
Crab & Corn Vol Au Vent (2pcs) & Greek Salad 蚧肉粟米酥盒及希臘沙律  
— Or —  
Gambas, Garlic-Chili Prawn (2pcs with Bread) & Impossible Mini Burger (1pc)  
西班牙油蒜大蝦2隻及植物肉迷你漢堡  
— Or —  
Single Chicken Wings (3pcs) & Truffle Cheese Bikini 脆炸雞翼及松露醬芝士吐司  
— Or —  
Soup of The Day with Garlic Bread 是日餐湯配蒜蓉麵包  
— Or —  
Burrata with Marinated Tomato & Mixed Salad 布拉塔水牛芝士及田園沙律

### Add on Starters

- Pan-Seared Foie Gras on Buttered Brioche with Fig Jam & Balsamic Cream 煎鵝肝配布里歐麵包 +78  
French Fin de Claire Oyster (2pcs) 新鮮法國生蠔 +78

### MAIN COURSE 主菜

- Penne Prawn in Pesto Cream 鮮蝦長通粉配羅勒葉香蒜汁  
— Or —  
Linguine Wagyu Bolognese 和牛肉醬扁意粉  
— Or —  
Mushroom Risotto 蘑菇意大利飯  
— Or —  
Grilled Salmon Fillet served with Mixed Vegetables in Chimichurri Sauce  
香煎三文魚扒配有機蔬菜及奇米丘里醬  
— Or —  
Pepperoni Pizza (8-inch, Thin Crust) 辣肉腸披薩  
— Or —  
Truffle & Ricotta Ravioli in Truffle Cream 黑松露芝士意大利雲吞 +20  
— Or —  
Squid-Ink Linguine Vongole 蜆肉墨汁扁意粉 +30  
— Or —  
Spanish Suckling Pig served with Roasted Potato & Padron Peppers with Honey Mustard +40  
脆皮乳豬配馬鈴薯  
— Or —  
Dry-Aged Wagyu Bavette served with Organic Mixed Vegetables in Red Wine Sauce +40  
熟成和牛配有機蔬菜及紅酒汁

### DESSERT 甜品

- Basque Burnt Cheese Cake 巴斯克芝士蛋糕  
— Or —  
Tiramisu 提拉米蘇  
— Or —  
A Scoop of Gelato 意大利雪糕

Only 1 Main Course - 118 • 2 Courses - 168 • 3 Courses - 188

Lunch Includes 1 Soft Drink, Selection of Tea, Americano or Lemon Tea  
Cappuccino or Latte +10