



Restaurant Week Dinner Menu

To Start

Creamy Plump Burrata Salad
Simple and delicious - sitting atop arugula lettuce, colorful spring tomatoes, pesto drizzle

36-Months Iberico Paletilla Ham
with Crystal Tomato Bread

Scallop Ceviche
In Peruvian citrus vinaigrette with a crunch

To Warm Up

Truffle & Cheese Bikini
Famous toastie of Catalunya

Ham & Cheese Croquettes
Round, fried, & full of love

Lobster Roll
Lobster meat, home-made herb mayo on buttery brioche bun

Main Course

(Choose One)

Spanish Seafood Juicy Rice
(Add \$138 for ½ Fresh Boston Lobster)

- or -

Suckling Pig with rosemary potatoes, broccolini, and jus

- or -

**Dry Aged-The Wagyu “Bavette” with
mashed potatoes & veggies **(Add \$48)****

Dessert

Chocolate Lava Cake with Vanilla Gelato

HK\$438 per person
+ 10% service charge

