




Restaurant Week Spring 2024 Lunch Menu

STARTERS

Prosciutto e Melone
Parma Ham & Melon with Mesclun Salad

OR

Soup of the Day 
Please ask your server for today's special

MAIN COURSE

Linguine Vongole (Veg option available )

OR

Mizo Glazed Halibut with Asparagus & Mushrooms

OR

Spanish Suckling Pig (Add 58)
with Rosemary Potatoes & Padron Peppers in Honey Mustard Sauce

OR

Dry-Aged Wagyu "Bavette" (Add 68)
with Mashed Potatoes and Broccolini

DESSERT

Basque Burnt Cheesecake with Raspberry Coulis

Additional Items to Add to The Bayside Experience

Foie Gras on Buttered Brioche with Fig Jam (Add 88)

Fresh Fine de Claire Oyster (2pcs) (Add 70)

HK\$148 per person

+ 10% service charge

