







COLD APPETISERS

FRENCH ATLANTIC OYSTERS  (3pcs) 138 / (6pcs) 258 Jet-fresh Fine de Claire oysters served with a spicy jalapeño mignonette 新鮮生蠔	STEAK TARTARE 168 Traditional French bistro-style, seasoned raw steak served with crispy crostini 傳統法式牛肉韃靼
CRAB CANNELLONI   158 Crabmeat, cucumber, spiced-dill cream on wasabi & avocado mousse 碎蟹肉青瓜卷子	36-MONTHS JAMON IBÉRICO (25g) 118 / (50g) 228 Sliced 36-months cured Spanish pork leg 36個月黑毛豬火腿
PICKLED SCALLOPS 148 King scallops with mango & beetroot cured with lemongrass-vinaigrette 生帶子王配芒果菜頭香茅汁	THE FAMOUS F.I.G.S. CHEESE BOARD 178 A divine cheese selection of French Comté, Italian Gorgonzola, Greek Feta & Spanish Manchego with assorted fruits & nuts 芝士拼盤
TUNA TACHIBE  (2pcs) 78 / (4pcs) 148 Chilled, peppered tuna tartare served atop our homemade macarons 吞拿魚韃靼配馬克龍餅	CRYSTAL TOMATO BREAD  58 Toasted bread rubbed with fresh garlic, topped with ripe tomatoes 新鮮蕃茄蓉配麵包




HOT APPETISERS

SMOKY PULPO  158 Spanish-style grilled octopus with paprika on crispy potato 西班牙燒八爪魚	GAMBAS "AL AJILLO" 138 Spanish style spiced garlic shrimp 香煎蒜蓉蝦
ULTIMATE PORK TACO  (2pcs) 88 / (4pcs) 158 Slow-roasted & hand pulled suckling pig, in toasted soft tortillas topped with a tangy-crispy surprise 終極乳豬肉墨西哥夾餅	MUSHROOM POPCORN  98 Crispy fried mushrooms with spicy aioli 脆炸蘑菇
PAN-SEARED FOIE GRAS 148 Served with a buttered brioche bun with figs jam 香煎鵝肝	PADRON PEPPERS   88 Spanish green peppers, flash-fried & topped with Maldon sea salt 西班牙帕德龍辣椒
BAKED FRENCH CAMEBERT   148 Whole Camembert baked to perfection served with toasted bread to dip 焗法式金文畢芝士	IBÉRICO HAM & CHEESE CROQUETTES 138 Round, fried & full of love 炸黑毛豬芝士肉丸
POULET FRIT 108 Crunchy chicken wings served with Dijon mustard mayo 脆炸雞翼	MEAT-FREE SLIDERS  (2pcs) 78 / (4pcs) 148 IMPOSSIBLE™ mini burgers - we dare you to spot the difference! 植物肉迷你漢堡
MUSSELS MARINIÈRE 148 Choose from a herbed-tomato broth , or a white wine herb cream sauce 青口 - 可配香草蕃茄汁或白酒忌廉汁	BIKINI SANDWICH 118 / 98 / 108 Spain's favourite street food, choose from Smoked Salmon & Manchego / Truffle & Manchego  / Ham & Cheese 煙肉三文魚配西班牙芝士 / 松露配西班牙芝士 / 風乾火腿配芝士




SOUPS & SALADS

F.I.G.S GREEK SALAD   148 Feta, cucumber, tomato, bell pepper & olives twisted our way with figs & walnuts 希臘沙律	CAESAR YOUR WAY 128 The classic Caesar salad dressed with white anchovies, crispy bacon & herbed croutons (Add poached chicken breast or smoked salmon for +40) 傳統凱撒沙律 (可另加雞胸肉或煙三文魚 +40)
BURRATA-TA SALAD   148 The classic creamy cheese from Apulia, Italy, served on a bed of baby spinach with pesto drizzle 傳統普利亞水牛城芝士沙律	SOUP OF THE DAY   70 Made fresh daily - please ask your server for today's vegetarian special 是日精選素菜例湯
LOBSTER BISQUE 138 Creamy coulis with Boston lobster & spirited by a decadent dash of Cognac 法式忌廉龍蝦湯	


LIFE IS FULL OF PASTA-BILITIES

WAGYU RAGÚ 208 Tender & succulent beef in Bolognese sauce served over penne pasta 和牛肉醬配長通粉	
VONGOLE AL NERO DI SEPIA 188 Squid-ink linguine with whole clams in a rich garlic & herb broth 炒大蜆墨汁煨意粉	
TRUFFLE RICOTTA RAVIOLI   178 Perfect pillows of handmade ravioli bathed in a creamy truffle jus 里科塔奶酪配松露芝士雲吞	
PESTO ALLÁ GENOVESE  168 Penne pasta smothered with our homemade fresh pesto with your selection of prawn, chicken or all-vegetarian - it's al dente love! 長通粉配傳統意大利香草洋蔥醬	
CARBONARA CLASSICA 168 Twirl your fork with this classic - crispy pancetta, eggs, and a shower of Parmesan 傳統卡邦尼意粉	



PIZZA PARLOUR (12-inch Thin Crust)

MARGHERITA  158 With tomato, mozzarella & pesto drizzle (add buffalo mozzarella +40) 瑪格麗塔披薩 (可另加新鮮水牛城芝士+40)	
PEPPERONI 188 With salami, mozzarella & chili flakes 辣肉腸	
PESTO VERDE   178 With broccolini, mushrooms, peppers, onions & olives 素食香蒜醬比薩	
GRILLED PERI-PERI CHICKEN 188 With peri-peri marinated chicken & our secret sauce 燒辣椒雞比薩	

ARTISINAL LONG BOARD PIZZA

SMOKED SALMON 238 Smoked Norwegian salmon, creamy ricotta, & capers 煙三文魚	
BOSTON LOBSTER 298 Fresh Boston lobster meat on béchamel sauce 波士頓龍蝦	
BLANCO  218 Spanish 36-months Ibérico ham, arugula, & parmesan shavings 36個月黑毛豬火腿	

RICE & SHINE!

SPANISH SEAFOOD JUICY RICE  268 A wet-rice delight, cooked in a seafood broth (add Half Boston lobster +138) 巴塞羅那海鮮燜飯 (加半隻波士頓龍蝦 +138)	
RISOTTO DI FUNGI  188 Shaved porcini mushroom & tender creamy rice - a savoury sensation! 牛肝菌配意大利飯	



VEGETARIAN



GLUTEN FREE



SIGNATURE

All menu prices are in HKD and subject to a 10% service charge

WEEKLY SPECIALS



MUSSEL MANIA MONDAYS

*Buy 1 Get 1 Mussels & Choose from 3 flavors: White Wine Herb Cream / Tomato Herb / Pesto 買一送一青口 - 三款口味任選: 白酒香草 / 番茄香草 / 青醬



TWO FOR ONE TUESDAYS

*Buy 1 Get 1 for any Main Course on the Menu 買任何一款主菜, 即可免費獲得另一款主菜!



WINNING WEDNESDAYS

Dine Four, Pay Three - When everyone on the table chooses our Chef's Tasting Dinner Menu! 四人用餐, 若餐桌上所有人均選擇品味晚餐菜單, 只需支付三人的價格。



TWIRL YOUR FORK THURSDAYS

It's a carbo-load of fun with our *Buy 1 Get 1 Pasta Deal every Thursday! 每個星期四買一送一意粉優惠!



WAGYU WEEKENDS

Saturdays & Sundays | 378 per person ALL -YOU-CAN-EAT Dry-Aged Wagyu Steak & Fries. Valid for 90 minutes, all parties on table must participate. 星期六及星期日 - 無限量供應 - 乾式熟成和牛扒及薯條, 附三款醬汁。有效時間為90分鐘, 桌上所有人士均需參與。

*For Buy 1 Get 1, the dish of lower value will be made complimentary. Two orders of the same main course is allowed. *所有「買一送一」優惠中, 較低價值的主菜將作為贈品。允許訂購兩份相同的主菜。

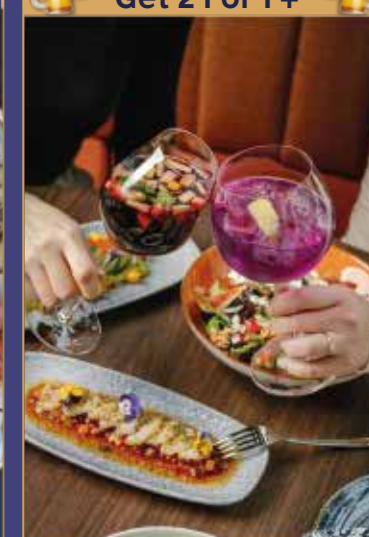
WEEKEND BRUNCH 週末早午餐

Sat, Sun & Holidays 逢星期六、日及公眾假期 From 88 and up • 88 起



THE BEST HOUR IS... HAPPY HOUR

Get 2 For 1+



AFTERNOON TEA 下午茶餐

16 Savoury & Sweet Selections 16道鹹甜選擇 288 for 2 persons | 288 兩位



NICE TO MEAT YOU!

DRY-AGED WAGYU BAVETTE 🍖	(150g) 248 / (300g) 458
Our signature & flavour-packed Wagyu steak, cooked to your preference. Served with truffle mash & broccolini - perfection on a plate! 風乾和牛腹側扒	
DRY-AGED ARGENTINIAN RIB EYE	368
12-day dry-aged steak served with French fries 阿根廷肉眼扒	
GREEK LAMB CHOPS	318
Marinated in garlic & thyme, served with potato mash, broccolini & jus 希臘式羊架	
SPANISH SUCKLING PIG 🍖	298
Spain's famous baby suckling pig, served with padron peppers & rosemary potatoes 西班牙乳豬	
CHICKEN SOUVLAKI 🍖	218
Greek grilled herbed chicken with a garden salad, pita & tzatziki 希臘式烤香草雞串燒	
WHOLE BABY SUCKLING PIG	1588
3-Days advance order required - served with rosemary potatoes & padron peppers 西班牙全乳豬 (請在3天前預訂)	
AUSTRALIAN TOMAHAWK	1288
1-Day advance order required - served with organic vegetables & chimichurri & barolo sauce 澳洲斧頭扒 (請在1天前預訂)	

SO-FISH-TICATED SEAFOOD

SEABASS Á LA VIERGE	258
Grilled & served with mashed potato & sautéed baby spinach 燒海鱸魚扒	
MISO HALIBUT	228
Pan-roasted with a miso glaze & served with toasted sesame vegetables 香煎比目魚扒	
LOBSTER THERMIDOR	498
Oven-baked whole Boston lobster (550-600g) in creamy cheese crust with roasted potatoes & broccolini - let's push the boat out! 焗時令龍蝦, 配忌廉蒜蓉牛油醬跟燒薯, 西蘭花	

ADD ON SOME EXTRA GOODNESS

GRILLED ASPARAGUS 🍷🍷	98	SAUTÉED BROCCOLINI 🍷🍷	78
燒蘆筍		炒西蘭花	
MASHED POTATO 🍷	78	SAUTÉED MUSHROOM 🍷🍷	78
薯蓉		炒菇	
FRENCH FRIES & TRUFFLE MAYO 🍷	98	GARLIC BRIOCHE 🍷	68
薯條跟松露蛋黃醬		蒜蓉牛油包	
SAUTÉED SPINACH 🍷🍷	78		
炒菠菜			

YOU CAKE ME SO HAPPY!

TIRAMISU 提拉米蘇 🍷	98
CHOCOLATE LAVA CAKE	118
Goey hot chocolate lava cake, served with vanilla gelato 心太軟蛋糕	
CHURROS WITH CHOCOLATE DIP 🍷	88
西班牙炸油條配朱古力醬	
BASQUE BURNT CHEESE CAKE 西班牙芝士蛋糕	118
SORBET & GELATO 雪葩 / 雪糕 🍷	48 / Scoop
Pistachio, Banana-Caramel, Coconut, Vanilla 開心果, 香蕉焦糖, 椰子, 雲呢拿	

Our Venues:



The Indian Restaurant
GAYLORD
Since 1972
Tsim Sha Tsui

THE BAYSIDE
BISTRO · BAR · TERRACE
Whampoa Garden

THE CIPOLLINI
Pizzeria
Airside Mall, Kai Tak



www.silveroak.com.hk

FIGS
BISTRO
MEDITERRANEAN

APÉRO
TERRACE BAR