



FIGS

BISTRO
MEDITERRANEAN

LATE SUMMER
NIGHTS MENU



LATE SUMMER NIGHTS MENU 夏夜之菜單

(Available 8pm Onwards Everyday) (每日8點後供應)

To Start (Select One) 凍頭盤 (請選一)

Caesar Salad with Smoked Salmon 煙三文魚凱撒沙律

Spanish Ham with Crystal Tomato Bread 西班牙火腿配茄蓉包

Fresh Fine de Claire Oyster (2pcs) (+68) 新鮮法國生蠔 2隻(+68)

To Warm Up (Select One) 熱頭盤 (請選一)

Ibérico Ham & Cheese Croquettes 伊比利亞火腿芝士肉丸

Truffle & Cheese Bikini 松露芝士三文治

Pan-Seared Foie Gras on Buttered Brioche with Fig Jam (+78)
香煎鵝肝配牛油包,無花果醬

The Main Event (Select One) 主菜 (請選一)

Linguine Vongole in Aglio e Olio 香蒜攪油炒扁意粉

Pepperoni Pizza (Thin Crust 8-Inch) 辣肉腸比薩(薄批八吋)

Grilled Seabass in Lemon-Herb-Butter with Organic Vegetables
燒鱸魚配牛油檸檬香草汁配有機蔬菜

Suckling Pig, Roasted Potato, Padron Peppers, Mustard Sauce (Add +58)
西班牙乳豬配薯角,帕德倫辣椒,芥辣(加58)

Dry-Aged Wagyu Bavette, Organic Vegetables, Chimichurri Sauce (Add +68)
風乾和牛複側扒配有機蔬菜,阿根廷蕃茜醬(加68)

Dessert (Add +20) 甜品 (加20)

Basque Burnt Cheesecake with Raspberry Coulis 巴斯克燒芝士蛋糕配紅桑子汁

Churros with Chocolate Dip 西班牙油條配朱古力醬

A Scoop of Gelato (Please ask your server for the selection)
意大利雪糕 (請向侍應查詢是日口味)

\$238* per person 每位

All prices are in HKD and subject to a 10% service charge. 所有價錢以港幣計算和另收加一服務費

*For 2 or more guests, offered only with all guests selecting this menu on each table.

For sharing with A La Carte menu, a minimum spend of \$250 per person including service charge is applicable.

二人或以上, 全枱顧客均需享用這菜單, 單點菜單最低消費250元一位, 包括加一服務費