



RESTAURANT WEEK  
SUMMER 2024  
LUNCH MENU



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### TO START

Spanish Ham and Cheese with Crystal Tomato Bread

Or

Salmon Carpaccio in Radish Cream and Mixed Green Salad

### THE MAIN EVENT

Linguine Prawn in Pesto Cream Sauce

Or

Roasted Salmon Fillet served with Organic Mixed Vegetables in Chimichurri Sauce

Or

Spanish Suckling Pig served with Rosemary Potato and Padron Peppers with Honey Mustard (Add +48)

Or

Dry-Aged Wagyu Bavette with Mashed Potato and Vegetables in Barolo Sauce (Add +68)

### A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

Or

A Scoop of Gelato (Please ask your Server for today's selection)

### Additional Items to Add To Your F.I.G.S Experience

Pan-Seared Foie Gras on Buttered Brioche with Fig Jam (Add +88)

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

**HKD\$148 Per Person**

+ 10% service charge

The above Restaurant Week menu is available for reservation in advance via the 'DiningCity' application.

