

# MOTHER'S DAY



Sunday, 12<sup>th</sup> May, 2024

3 Course Sharing Set Menu \$450 per person (minimum 2 persons) | 三道菜共享套餐 每位\$450 (最少2位用)

🍷 Add 2 hour free-flow vintage Cava (2020 Catalanian Cava by Roger Goulart) for \$230 | 加配\$230 可享 2小時無限量暢飲西班牙氣泡酒

Menu served to share | 共享套餐

## ENTRANTES · 共享前菜

### LA TABLA

Ibérico cold cuts, cheese,  
Padrón peppers & tomato coca bread  
拼盤 | 伊比利亞黑毛豬、芝士、  
帕德隆辣椒、蕃茄香脆扁麵包

### CROQUETAS DE SETAS (V)

Truffled porcini mushroom croquettes  
松露牛肝菌炸丸子

### BOCATA CALAMARES

Squid sandwich, alioli & piquillo pepper,  
brioche bun  
魷魚三文治 | 蒜泥蛋黃醬、  
西班牙紅椒、法式牛油麵包

### ENSALADA (V)

Gem lettuce, Manchego cheese shavings,  
croutons & cherry tomatoes  
沙律 | 迷你羅馬生菜、曼切高芝  
士、麵包粒、車厘茄

## PLATO PRINCIPAL · 主菜

Choose one · 任選其一

### COLIFLOR GRATINADA

Cauliflower gratin, Ibérico ham, cheese & truffled  
bechamel  
烤椰菜花芝士 | 烤椰菜花、  
伊比利黑毛豬、芝士、松露

### COSTILLAS ADOBADAS

Slow cooked Ibérico ribs in Spanish marinade  
& "Panadera" potato  
慢煮伊比利亞黑毛豬排骨 | 薯仔

### LUBINA A LA VASCA

Local seabass with garlic "Refrito" & mushroom  
sauce  
本地鱸魚、大蒜Refrito醬汁、蘑菇醬

### HUEVOS ROTOS CON SOBRASADA

Slow cooked egg, Ibérico spread chorizo & fries  
慢煮雞蛋 | 伊比利亞椒香腸、薯條

### ARROZ DE PULPO Y GAMBAS

Bomba rice, Galician octopus, prawns & seafood stock (+35)  
大蝦八爪魚西班牙飯 | 西班牙圓米、八爪魚、大蝦、海鮮湯 (加35)

## POSTRE · 共享甜品

### SURTIDO DE DULCES

Burnt Basque cheesecake, almond chocolate cake with hazelnut mousse & lime sorbet  
巴斯克焦香芝士蛋糕 | 杏仁朱古力蛋糕、榛子慕斯、青檸雪葩

10% service charge applies to all menu prices