

SPRING LUNCH

Friday, 29th March & Monday, 1st April & Thursday, 4th April

3 Course Sharing Set Menu for 2 Persons | \$348 Per Person | 三道菜共享套餐 每位\$348, 最少 2位用

🍷 Add 2-Hour Free-Flow Vintage Cava (2020 Catalan 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 · 小食

ENSALADA ESPINACA Y PERA (V)

Baby spinach salad, pear, pomegranate
& caramelised pecan nuts

菠菜沙律、梨、石榴、焦糖碧根果

CROQUETA DE BOLETUS Y TRUFA (V)

Homemade truffled porcini croquettes
自家制松露牛肝菌炸丸子

ALMEJAS EN SALSITA

Clams with garlic & white wine sauce
蒜蓉白酒煮蛤蜊

HUEVOS ROTOS

Slow cooked egg, cured Ibérico
pork jowl & potato foam

慢煮雞蛋、鹽醃伊比利亞
豬頸肉、薯仔泡沫

PLATO PRINCIPAL · 主菜

choice of 任擇其一

COCA DE CHORIZO

Ibérico chorizo, Manchego cheese, oregano, tomatoes
& red onion on pizza bread

伊比利亞香腸薄餅、曼切高芝士、牛至、蕃茄、紅洋蔥

PIQUILLOS RELLENOS DE BACALAO

Piquillo peppers stuffed with cod brandade, bechamel & aioli gratin
紅椒釀鱈魚、白醬、大蒜蛋黃醬

JARRETE DE TERNERA

16 hours slow cooked beef shank, veal juice & baby potatoes

16小時慢煮牛腱、牛仔汁、迷你薯仔

ARROZ DE CARABINERO (minimum 2 persons) (+75)

Mediterranean red prawns, juicy seafood rice & cuttlefish

地中海紅蝦、海鮮飯、墨魚 (加75)

POSTRES · 甜品

FRESAS CON NATA (V)

Fresh strawberries, vanilla chantilly, crumble & strawberry sorbet

鮮士多啤梨、香緹忌廉、餅碎、士多啤梨雪葩

TORRIJA (V)

Caramelised moist brioche, cinnamon & citrus & hazelnut ganache

西班牙多士、焦糖布里歐麵包、肉桂、柑橘、榛子朱古力雪糕

10% service charge applies to all menu prices