

# BASIN

Journey to the heart of the Mediterranean Basin  
we celebrate the season's bounty from the sea  
to the fields.

## VEGETABLES

- Stracciatella salad (150g) (v)** Raspberries, pine nuts, basil oil, evoo - 160
- Portobello mushroom carpaccio (v)** Grapefruit, orange, avocado, dry olives, sun dried tomato - 130
- Lodosa piquillo peppers** Morcilla de burgos, golden apple, red mojo sauce - 240
- Truffle zucchini flower (v)** Goat cheese, walnuts, truffle, acacia honey - 190
- Smoked eggplant** Sobrasada, Parmesan, sunflower seeds, evoo - 180
- Josper grilled mushrooms (v)** Mery sauce - 100
- Green beans** Sautéed with shallots, butter, balsamic vinegar - 80
- Potato mille-feuille** Piquillo pepper, parmesan - 90
- Fresh gnocchi (V)** Brown butter, sage, parmesan cheese - 190

## RAW

- Fine de claire fresh oysters (3pcs)** Mignonette sauce - 180
- Denia red prawn carpaccio** Granny smith apple, espelette pepper, lime zest, evoo - 280
- Cured tuna lomo** Egg yolk, lime, soy sauce - 250
- Ballard's steak tartare** Prepared tableside - 190

## MEAT

- Dry-aged meatballs** Cecina, piparra, cauliflower purée, truffle - 190
- Iberico pork skewers** Charcoal grilled pork collar, chimichurri, marinated in Provençal herbs - 220
- Bone marrow** Gremolata - 100
- Vallespluga spring chicken** Chimichurri, chicken jus - 330
- Secreto iberico (200g)** Josper grilled, rosemary, thyme, olive oil - 330
- Black angus tagliata (250g)** Red mojo, Ancienne's mustard, veal jus - 490

## FISH

- Smoked sardines** Ajo blanco, balsamic vinegar, muscat grapes - 190
- Grilled octopus** Chimichurri, black olives, sweet potato & preserved lemon - 280
- Homemade tagliatelle with clams** Shrimp, butter, parsley oil & chives - 280

## SHARING

- Slow-cooked lamb shoulder** Olive oil, thyme, rosemary - 780
- Lobster arroz meloso** Bomba rice, squid and cuttlefish - 680
- Catch of the day** Ask our team member 800g - 620 | 1kg - 750

All prices are in Hong Kong Dollars and subject to a 10% service charge

SEASONAL  
TASTING MENU

590.PP

APERITIVO

**Smoked Sardines** Ajo blanco, balsamic vinegar, muscat grapes

**Cured Tuna Lomo** Egg yolk, lime, soy sauce

SHARING

**Classic Caesar Salad** Prepared tableside

**Dry-aged Meatballs** Cecina, piparra, cauliflower purée, truffle

**Murcia Eggplant (V)** Parmesan, sunflower seeds, goat cheese

MEAT & FISH

**Slow-cooked Lamb Shoulder** Olive oil, thyme, rosemary jus

**Red Snapper** Cauliflower purée, cuttlefish pappardelle

DESSERT

**Peanut Coulant** Peanut butter, coconut sorbet

BASIN WINE PAIRING

260.PP

**Passionfruit Bellini** Welcome drink

APERITIVO

**La Chablisienne** Petit Chablis AOP, Chardonnay 2020

SHARING

**Marques de Tomares** Gran Reserva, Rioja 2015

MEAT & FISH

**Grifalco Della Lucania** Aglianico del Venture DOC, Aglianico 2016

DESSERT

**Fereira tawny NV**

Vegetarian options available, kindly let us know and we will accommodate.