

BASIN

3 COURSE

Seasonal Soup + 2 Courses

298.PP

LUNCH MENU

4 COURSE

Seasonal Soup + 3 Courses

348.PP

Indulge the senses over three or four courses of delectable Mediterranean dishes made with love and the utmost attention to detail.

STARTERS

- Confit piquillo peppers (V)** Garlic confit, olive oil
- Heirloom tomato salad** Sardines, sherry vinegar, oregano, evoo
- Grilled tiger prawns** Persillade sauce +38
- Manila clams** White wine, mery sauce
- Iberico pork skewer** Grilled pork collar, chimichurri +38
- Cured beef carpaccio** Rocket, pesto

MAINS

- Smoked eggplant (V)** Parmesan, sunflower seeds, evoo
- Slow-cooked beef cheek** Beetroot purée, sweet potato mash
- Grilled red snapper** Cauliflower purée, cuttlefish pappardelle
- Homemade tagliatelle with clams** Shrimp, butter, parsley oil, chives
- Vallespluga half chicken** Lemon, chimichurri sauce
- Black angus tagliata (150g)** Green beans, lemon butter +98

SIDES

- Green beans** Sautéed with shallots +55
- French fries** +55

DESSERTS

- Tiramisu**
- Panna Cotta**

COFFEE & TEA

- Espresso** 35
- Double espresso** 45
- Americano** 45
- Latte** 50
- Cappuccino** 50
- English breakfast** 40
- Earl grey** 40
- Chamomile** 40
- Jasmine** 40
- Marrakesh mint** 40

LIQUOR

- Godet VSOP** 140
- Remy Martin VSOP** 150
- Remy Martin XO** 260
- Amaro Montenegro** 70
- Antica Formula** 70
- Pernod** 70
- Ricard** 70

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