



A culinary adventure prepared
daily with elegance

BASIN

SUMMER EDITION



Redesigned seasonally
throughout the year

STARTERS

150

CLASSIC CAESAR
SALAD

Romaine lettuce, anchovies, parmesan
& brioche croutons

120

MAR AZUL
TOMATO SALAD

Figs, shallot vinaigrette,
salmorejo

160

STRACCIATELLA SALAD
(150G)

Cherries, peanuts,
basil oil & EVOO

120

PORTOBELLO MUSHROOM
CARPACCIO

Grapefruit, orange, avocado, dry olives
& sun dried tomato

140

SMOKED
EGGPLANT

Sobrasada, Parmesan, sunflower seeds
& olive oil

190

FAMOUS
SMOKED SARDINES

Ajo blanco, balsamic vinegar
& Muscat grape

88 (PC)

GILLARDEAU
OYSTERS N1

Fresh oysters,
Mignonette sauce

150

LE FOIE GRAS
DE FRANCE

Cocoa nibs, kumquat, figs
(served with sourdough)

150

TRUFFLE ZUCCHINI
FLOWER

Goat cheese, walnuts, truffle
& Acacia honey

250

BLUEFIN TUNA
TARTARE

Citrus mayonnaise, capers,
chive oil & lime zest

280

GRILLED OCTOPUS

Chimichurri, black olives, sweet potato,
preserved lemon



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

MAIN COURSE

A love story, from the Land to the Sea

400

BLACK ANGUS
TAGLIATA (350G)

Red mojo, ancienne mustard
& veal jus

680

SLOW COOKED LAMB
SHOULDER
(FOR SHARING)

Provençal herbs

340

ATLANTIC
BLACK COD

Ganxet beans, green sauce & clams

330

VALLESPLUGA
SPRING CHICKEN

Chimichurri,
chicken jus

200

VEGETARIAN
PASTA

Ask your server about our
daily special

MARKET PRICE

CATCH
OF THE DAY

Ask your server for details

A selection of sides

70

GREEN
BEANS

100

BONE
MALLOW

70

PISTO

80

POTATO
MILLE-FEUILLE

DESSERTS DU BASSIN

The perfect finish

100

ROASTED
ROME PEACH

Whiskey syrup,
mascarpone & pistachios

110

CHOCOLATE MOUSSE

Praline, hazelnut
& sea salt

80

RED BERRY
PAVLOVA

French meringue, crème pâtissière,
& red berries sauce

80

BURNT MEDITERRANEAN
ORANGE

Granita, soft cream,
orange zest