



A culinary adventure prepared daily with elegance

BASIN

FESTIVE MENU

1099 PP

Sharing for 2



A journey to the beautiful Mediterranean seaside

STARTERS TO SHARE

(To share)

BALLARD'S TRUFFLE STEAK TARTARE

Prepared Tableside

DENIA RED PRAWN CARPACCIO

Granny Smith Apple, Espelette Pepper, EVOO, Lime Zest



WELCOME MARTINI

Fresh Oyster & Ajo Blanco Sauce

TRUFFLE ZUCCHINI FLOWER

Acacia Honey, Walnuts

TUA TUA CLAMS IN CAVIAR BEURRE BLANC SAUCE

Caviar Beurre Blanc Sauce, Chive, Cayenne Oil

MAINS

(To share)

RUBIA GALLEGA DRY AGED BEEF RIB-EYE

Burnt Piquillo Peppers Purée, Veal Jus, Chive Oil

JOSPER GRILLED CANARY ISLAND SEA BASS

Mediterranean Style, Meri Sauce

Vegetarian Option

WHOLE SMOKED EGGPLANT

Goat Cheese, Sunflower Seeds, Olibaeza Olive Oil

DESSERT

(The little finish)

PEANUT COULANT

Coconut Sorbet

FRENCH MERINGUE

Passion Fruit Sauce, Vanilla Cream, Caramel Sauce



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