

BRUNCH

Saturday & Sunday
11am-3pm

3-course brunch | 390 per person 早午餐 \$390 一位

Add free-flow Sangria, cava, house wine and JJ Whitely Gin & Tonic | 230 for two hours

加配每位 \$230 可享用兩小時無限量暢飲 Sangria, Cava, house wine and JJ Whitely Gin & Tonic 套餐

All prices are subject to 10% service charge

STARTER to share 前菜 共享

PAN TUMACA (V)

Grilled crystal bread (Spanish ciabatta)
with oxheart heirloom tomato
番茄麵包

PATATAS BRAVAS (V)

Fried potato topped Alioli and Salsa Brava
(smoked pepper salsa)
炸薯仔、蒜香蛋黃醬、莎莎醬

REGIONAL SPANISH JAMON

西班牙火腿

SMOKED ANCHOVIES

Zucchini fava bean emulsion and tomato croutons
煙燻鯷魚、意大利青瓜蠶豆汁、番茄芝士麵包粒

SALPICON DE MARISCO

Cold seafood salad with chickpeas
海鮮沙律、鷹嘴豆

TORTILLA OF THE DAY

墨西哥薄餅

MAIN 主菜

Choose 1 per person 每位自選一款主菜

POLLO ASADO

Spring chicken with truffle mash potato
and mushroom sauce
西班牙烤雞、松露薯蓉、蘑菇汁

SEAFOOD FIDEUÀ

海鮮燉麵

ARROZ MELOSO OF THE DAY

(minimum 2 people)
精選燉飯

ENTRECOTE

Flank steak with Idiazabal cheese cream,
mushrooms and baby potatoes add 60
牛腹肉牛扒、Idiazabal 芝士忌廉、蘑菇、薯仔

PAELLA OF THE DAY

(minimum 2 people)
西班牙海鮮飯

BACALAO A LA BILBAINA

Cod fish poached in garlic, red pepper and tomato sauce
香蒜鱈魚、紅椒、番茄汁

ROASTED PUMPKIN (V)

Idiazabal cream, honey and pumpkin seeds
烤南瓜、Idiazabal 芝士忌廉、蜜糖、南瓜子

DESSERT 甜品

Choose 1 per person 每位自選一款主菜

GREIXONERA

Bread pudding with almond cream
麵包布甸、杏仁忌廉

BASQUE CHEESECAKE

Mixed berries
巴斯克焦香芝士蛋糕、雜莓

MATTO