

# 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 SARDINES

Zucchini emulsion with edamame & tomato croutons  
煙燻沙丁魚、義大利青瓜、毛豆、番茄麵包粒

### 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 (minimum 2 people)

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

### COLIFOR (V)

Spiced cauliflower and Romesco sauce  
五香椰菜花、烤紅椒堅果醬

## 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



# MAJO

TAPAS PAELLA BAR