

# Seafood Festival

Served Thursday-Sunday | 逢星期四至星期日

**\$390 PER PERSON (+10% SERVICE CHARGE) | MINIMUM 2 PERSONS**

## SHARING TAPAS

### OSTRAS CON LIMA Y MANZANA VERDE

Fine de Claire Oysters, kaffir lime & green apple  
法國紛迪加生蠔 · 卡菲爾萊姆青檸 · 青蘋果

### CROQUETA DE GAMBA

Homemade creamed prawn croquettes  
炸忌廉蝦丸子

### ENSALADILLA DE SALMON

Seafood Potato salad, smoked salmon & roe  
薯仔沙律 · 煙三文魚 · 三文魚籽

### MEJILLONES A LA MARINERA

Steamed mussels in white wine, garlic & tomato sauce with crisp onions  
白酒大蒜番茄汁蒸青口 · 脆洋蔥

## MAIN COURSE

### PAELLA DE GAMBAS Y ALMEJAS

Spanish rice made with prawns, clams, cuttlefish & seafood stock  
海鮮燴飯 配紅蝦 · 蜆肉 · 墨魚 · 海鮮高湯

## WINE TO MATCH

**RIAS BAIXAS** | Martin Codax, 2020, Albarino  
Full bodied green apples, citrus, grapefruit & fresh herbs

 Bottle: \$350 |  Glass: \$70

Try a bottle of our suggested wine and enjoy one complimentary dessert  
購買一瓶以上的葡萄酒, 即可免費享用甜品一份

10% service charge applies to all items | Restaurant by Woolly Pig HK

