

# A La Carte

## Appetizer

**TUNA TARTARE 288**

Avocado Guacamole, Crispy Puff Rice, Honey Mustard Dressing

**KING PRAWN IN "CATALANA" STYLE 298**

Tomato, Red Onion, Mustard

**SEABASS CARPACCIO 288**

Tomato Vinaigrette, Citrus, Mint

**SMOKED NORWEGIAN SALMON 258**

Marinated Cucumber, Horseradish

 **CAPRESE SALAD 168**

Buffalo Mozzarella, Heirloom Tomato, Balsamic Reduction

 **BABY GEM SALAD 228**

Baby Gem, Spanish "Anchoa" Anchovies, Sliced Parmesan, Garlic Croutons

**ITALIAN ANTIPASTI TOWER (2 PAX) 388**

Refined Mix Salumi, Parmesan Cheese, Pickle

## Main Course

**SEAFOOD LINGUINE 328**

Prawn, Calamari, Mussel

**MUSSELS & CLAMS 268**

Prosecco Reduction, Citrus, Cherry Tomato

**DEEP FRIED CUTTLEFISH 348**

Garlic Confit Mayo

**OVEN BAKED WHOLE SEABASS 600gm 458**

Traditional Mediterranean Style

**CHICKEN CASSEROLE 298**

Slow Cooked French Chicken, Rosemary Potato

**GRILLED SEAFOOD PLATTER (2 PAX) 888**

King Prawn, Lobster, Calamari, Seabass, Scallop

**SCOTTISH GRASS FED BLACK ANGUS T-BONE STEAK (1 KG) 1388**

Caramelized Baby Carrot, Roast Garlic

 Vegetarian

Please advise your server of any food allergies or dietary requirement  
All prices are in Hong Kong Dollars and subject to a 10% service charge