

RAW SEAFOOD AND FISH

TUNA TARTARE \$158

with Lime, Olive Oil, Garlic and Fresh Herb

FISH CARPACCIO \$118

with Yuzu, Caper, Citrus and Olive

THE CLASSIC

LOBSTER ROLL \$168

with Lemon Butter, Mayonnaise and Lettuce

WAGYU BEEF ROLL \$138

Wagyu Rump, Smoked Scamorza Cheese and Onion

CANTABRICO NARDIN ANCHOVIE \$138

with Butter and Homemade Pesto and Parsley Sauce

GAZPACHO \$68

Classic Spanish Cold Soup Made with Tomato and Vegetable

FRIED / BAKED

DEEP FRIED CALAMARI \$128

Served with Aioli Sauce

FISH AND CHIPS \$128

Served with Zucchini Salad, Homemade Chips and Tartare Sauce

BAKED CLAMS \$98

Clams Baked with Garlic and Parsley Butter Topped with Bread Crumb

BURRATA

SMOKED SALMON \$98

with Ikura Salmon Roe, Red Onion and Dill

CAVIAR BURRATA \$98

Caviar and Shaved Bottarga on Burrata

FOR G/F OYSTER + COCKTAIL BAR ONLY

PLEASE ADVISE OUR TEAM ON ANY ALLERGIES
ALL PRICES ARE IN HONG KONG DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE

BRUSCHETTA

CLASSIC TOMATO AND MOZZARELLA \$78

Buffalo Mozzarella, Fresh Italian Tomato and Basil

RAW FISH \$98

Selected Raw Fish with Condiment

SARDINE \$88

Marinated Sardine "Papillon" with Parsley Coulis

CHARCUTERIE

IBERICO DE BELLOTA HAM (SPAIN) \$208

SAN DANIELE HAM (ITALY) \$158

FINOCCHIONA SALAMI (ITALY) \$158

SAUCISSON SALAMI (SPAIN) \$158

SWEET COPPA (ITALY) \$148

SELECTION OF 3 HAM \$188

CHARCUTERIE PLATTER \$258

Suitable for Sharing

EXTRA

MEDITERRANEAN OLIVES \$58

Marinated with Olive Oil, Herbs and Cured with Prosecco for Weeks

BLINIS \$50

HOUSE BREAD \$18

