

WEEKEND BRUNCH

Saturday, Sunday & Public Holidays

Tapas to share:

Iberico Cold Cuts & Manchego Cheese Platter

Zeus Salad (V)

Baby spinach, beetroot, cucumber, kalamata olives,
Greek feta & pine nuts

Tuna Tartar with "Salmorejo"

Bikini with Truffle Cheese

Broken eggs with chorizo and crispy potato

Choose one / First course

Lobster Thermidor

In Mushroom Parmesan Cream

OR

Roasted Suckling Pig with

Sautéed Green Vegetables

Choose one / Second course

Seafood Paella (minimum 2 people)

OR

King Pasta Crab Linguini

Dessert

Traditional Burnt Cheesecake

Churros with Chocolate Sauce

Choice of gelato

\$398 per person

Free Flow Soft drinks, Mocktails and Juices

Add on \$128 per person 2 hours

Signature Cocktails

Free Flow Sangria, Cava,

House Red & White Wines and Beer

Add on \$228 per person 2 hours

Free Flow Sangria, Cava,

House Red & White Wines, Beer and House
Spirits

Add on \$298 per person 2 hours

Berrylini

Cava, St. Germain Elderflower, strawberry
raspberry & Blueberry \$78

Apple & Thyme Mule

Vodka, Apple & Thyme Syrup, Honey, Lime, Ginger Beer \$78

*All prices are in HKD and subjected to 10% service charge

Sangria Tinto -
Brandy, Vermouth, Peach,
Mixed Fruits
\$68/\$288

Sangria Blanco -
Brandy, Lychee, Passionfruit,
Mixed Fruits
\$68/\$288



quiero más
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Brunch