

APPETIZER (CHOICE OF)	HK\$
BURRATA WITH HONEY AND STRAWBERRIES [V] Piquillo pepper emulsion, basil pistachio pesto	
CITRUS-CURED SUSTAINABLE SALMON CRUDO Ponzu, wasabi, scallion oil, fried leek, jalapeño	
HOUSE-MADE SOUP OF THE DAY [V]	
CLASSIC BEEF TARTARE Cage-free yolk, crispy toast	
SUSTAINABLE YELLOWTAIL KINGFISH Coriander, dried shrimp, jalapeño, Thai lime vinaigrette	
SPANISH COLD CUTS & CHEESE PLATTER WITH PAN CON TOMATE Jamón ibérico, jamón serrano, chorizo, manchego cheese, rosemary, honey (Add HK\$ 78)	
MAINS (CHOICE OF)	
BAKED CANNELLONI WITH RICOTTA CHEESE AND SPINACH [V] Morel mushroom, mozzarella cheese, tomato cream sauce	228
CHEF'S SMASH BURGER All-beef patty, bacon, cheddar, aioli, ketchup, grilled onions, pickles, seasoned fries (Add HK\$ 50 for an extra patty)	248
PAN-FRIED HALIBUT X.O. sauce, braised red cabbage, green beans, confit tomato	298
COSTILLAS DE CORDERO Rosemary grilled lamb lollipops, hazelnut romesco sauce	318
MAFALDINE WITH CRAB AND TOMATO RAGOUT Parmesan, shellfish espuma	328
SPANISH DUROC BONE-IN PORK CHOP Mashed potato, locally-sourced mushroom, shallots, chorizo, port wine reduction	388
MIRAGE WAGYU STEAK FRITES Mixed salad, mala aioli	458
ADD-ON DRINK AND DESSERT	
A CUP OF COFFEE OR TEA	38
FREE FLOW STILL AND SPARKLING WATER	58
DAILY DESSERT WITH A CUP OF COFFEE OR TEA	78
A GLASS OF SELECTED RED OR WHITE WINE	88
2-HOUR FREE FLOW DRINKS PACKAGE Veuve Clicquot Brut Yellow Label Champagne, house red & white wine, beer, soft drinks & orange juice	398

Monday – Friday 12 p.m. – 2:30 p.m.

[V] Vegetarian items

All prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.