

Opening hours for dinner are 6:30pm – 9pm with our last seating at 7:30pm and our last orders at 7:45pm.
晚餐供應時段為晚上六時三十分至九時;最後入座時間為晚上七時三十分;最後點餐時間為晚上七時四十五分。



Soup 湯

Salmorejo 西班牙蕃茄湯

tomato soup, crispy jamon, coriander, olive oil

配脆西班牙黑毛豬火腿、芫荽、橄欖油

Appetizer Course 頭盤

Escalivada 西班牙烤蔬菜

roasted eggplant, peppers, goat cheese, sardine tapenade, gremolata, croutons
配烤茄子、西班牙燈籠椒、山羊芝士、沙丁魚黑橄欖醬、香草汁、烤麵包塊

Main Course 主菜

Suckling Pig 燒乳豬

cassoulet Fabada, piquillo peppers

配西班牙燉豆、西班牙紅椒

Or 或

Aioli Baked Cod 蛋黃醬焗鱈魚

tomato broth, fingerling potatoes, Chimichurri, parmesan crisp

配蕃茄清湯、馬鈴薯、香草醬、帕馬森芝士薄脆

Or 或

Seafood Paella 西班牙海鮮飯

octopus, shrimp, mussels, chorizo

配八爪魚、蝦、青口、西班牙肉腸

Dessert 甜品

Torrijas 牛奶肉桂香炸麵包

sweet milk toast, red wine dulce de leche, cinnamon ice cream, raspberry compote

配牛奶多士、紅酒焦糖牛奶、肉桂雪糕、蜜餞紅桑子

Coffee or Tea 咖啡或茶

Soup, Appetizer, Main Course & Dessert 湯、頭盤、主菜及甜品 港幣 HK\$195

\$5 off for Members of the
Catering Studies Dining Society

Vegetarian Option Available Upon Request 蔬菜餐單根據要求提供選擇

Dinner Menu: 18 – 22 February 2019

In order to avoid food waste, all food menu items are only available on a first-come first-served basis,
excluding reservations of 11 pax or above (with pre-ordered menus).

為免浪費食物，所有餐牌食物以先到先得形式提供，除十一位或以上客人於訂枱時預訂食物。