



Cold Appetizers 凍頭盤

French Atlantic Oysters 法國芬迪奇2號生蠔 **GF**
(3pcs) 138 / (6pcs) 258

Fin De Clair with a spicy jalapeño mignonette 配墨西哥辣椒香草醬

Crab Cannelloni 碎蟹肉青瓜卷子 158 **S GF**

Crabmeat, cucumber, spiced-dill cream on a **wasabi-avocado** mousse
碎蟹肉青瓜卷子配香草芥末牛油果忌廉醬

Pickled Scallops 生帶子王配芒果菜頭香茅汁 148

Diced **king scallops** with mango & beetroot cured with
a lemongrass-vinaigrette 生帶子王配芒果菜頭香茅汁

Tuna Tachibe 吞拿魚韃靼配馬克龍餅 **S**

(2pcs) 78 / (4pcs) 148

Peppered, chilled **tuna** atop our **in-house macarons** 吞拿魚韃靼配馬克龍餅

Steak Tartare 傳統法式牛肉韃靼 168

The traditional French Bistro version served with crostini 傳統法式牛肉韃靼

The FIGS Cheese Board 芝士拼盤 178 **S**

A **Pan-Mediterranean** selection of Comté from France,
Gorgonzola from Italy, Marinated Feta from Greece and
Manchego from Spain with assorted fruits and nuts - DIVINE
FIGS芝士拼盤地中海來各國特色芝士

36-Months Ibérico Jamon 薄切36個月西班牙黑毛豬
(25g) 118 / (50g) 228

Crystal Tomato Bread 新鮮蕃茄蓉配麵包 58

Salad 沙律

F.I.G.S Greek Salad 希臘沙律 148 **S V GF**

Feta, cucumber, tomato, bell pepper and olives
with the added punch of figs & walnuts

Burrata-ta 傳統普利亞水牛城芝士沙律 148 **S V GF**

The classic creamy **cheese** from Apulia 傳統普利亞水牛城芝士沙律

Caesar Your Way 傳統凱撒沙律 128

The classic **Caesar Salad** dressed with white anchovies,
crispy bacon and herbed crouton 傳統凱撒沙律
(Include either poached chicken breast or smoked salmon Add +40)
(可加雞胸肉或煙三文魚+40)

Soup 湯

Lobster Bisque 法式忌廉龍蝦湯 138

Creamy coulis with **Boston Lobster** spirited by a decadent dash of Cognac

Soup of the Day 70 **V**

Please ask your server for today's vegetarian special 是日精選素菜例湯

Hot Tapas 熱小食

Smoky Pulpo 西班牙燒八爪魚 158 **S**

Spanish-style **grilled octopus** with paprika and crispy potato
配紅椒粉脆薯仔

Gambas Al Ajillo 香煎蒜蓉蝦 138

Pan-fried **tender prawns** in garlic and chili flakes

Pan-Seared Foie Gras 香煎鵝肝 148

Served with a buttered **brioche** bun and **fig** preserves
配牛油包和無花果醬

Mushroom Popcorn 脆炸蘑菇 98 **V**

Crispy fried **mushrooms** with spicy aioli 配蒜油

Baked French Camembert 148 **S V**

焗法式金文畢芝士

With Greek honey 配希臘蜜糖

Padron Peppers 西班牙帕德龍辣椒 88 **V GF**

With Maldon sea-salt 跟馬爾頓海鹽

Poulet Frit 脆炸雞翼 108

Crunchy **chicken wings** with dijon mustard mayo
配法式芥辣蛋黃醬

Ibérico Jamon & Cheese Croquettes 138

炸黑毛豬芝士肉丸

Round, fried, full of love

“Impossible” Sliders 植物肉迷你漢堡 **V**

(2pcs) 78 / (4pcs) 148

Meatless mini burgers – we dare you to tell the difference!

Mariners Mussels 水手青口 148

Select a **herbed-tomato broth** or a **white-wine cream** sauce
可配香草蕃茄汁或白酒忌廉汁

Ultimate Pork Taco 終極乳豬肉墨西哥夾餅 **S**

(2pcs) 88 / (4pcs) 158

Pulled **suckling pig**, with a tangy-crispy surprise

Bikini 西班牙三文治

118 / 98 / 108

Spain's favourite street-food –
choose from Smoked Salmon & Manchego /
Truffle & Manchego **V** / Ham & Cheese
煙肉三文魚配西班牙芝士/松露配西班牙芝士/風乾火腿配芝士

Life is full of Pasta-bilities! 意粉類

F.I.G.S Truffle Ricotta Ravioli 178 **S** **V**

意大利雲吞

Perfect pillows bathed in a **truffle-cream** jus
配松露芝士忌廉醬

Vongole al Nero di Seppia 大蜆炒墨汁扁意粉 188

Squid-ink linguine with **whole clams** in a garlic-herb broth
配香草蒜蓉醬

Pesto Allá Genovese 168

長通粉配傳統意大利香草洋蔥醬

Penne with your selection of **prawn, chicken** or **all-vegetarian** **V**
可選擇配大蝦,燒雞肉或素食

Carbonara Classica 傳統卡邦尼意粉 168

Wagyu Ragú 和牛肉醬配長通粉 208

Tender and succulent **beef-Bolognese** sauce on penne pasta

Pizza Parlour - Slice to meet you! 披薩

TRADITIONAL ROUND (12 inch) 傳統12吋薄披薩

Margherita 瑪格麗塔披薩 158 **V**

The starter pizza – tomato, mozzarella and basil
(Include a layer of **fresh buffalo Mozzarella +40**)
蕃茄,芝士,香草(可另加新鮮水牛城芝士+40)

Pepperoni 意大利辣香腸披薩 188

Salami, mozzarella and chili flakes
煙三文魚,水牛芝士,辣椒

Verde 素食披薩 178 **S** **V**

Broccoli, mushrooms, bell peppers, onions and olives on pesto sauce
西蘭花,蘑菇,青椒,洋蔥,橄欖,香草汁

Grilled Peri-Peri Chicken 燒辣椒雞比薩 188

ARTISANAL LONG PIZZA BOARD 長方披薩

Smoked Salmon 煙三文魚 238

Boston Lobster 波士頓龍蝦 298

Blanco 白色披薩 218 **S**

Spanish 36-months Ibérico ham & arugula with parmesan shavings
36個月黑毛豬,芝麻菜跟芝士

Rice & Shine 飯類

Barcelona Juicy Rice 268 **S**

巴塞羅那海鮮燜飯

A **seafood** broth, wet-rice delight

(Include a **half Boston Lobster** Add +138) (加半隻波士頓龍蝦+138)

Risotto di Fungi 牛肝菌配意大利飯 188 **V**

Shaved **porcini mushrooms** add an earthy, savoury taste sensation
to tender creamy rice

So-Fish-ticated Seafood 海鮮類

Grilled Seabass a la sauce Vierge 燒海鱸魚扒 258

Served with mashed potato and sautéed baby spinach 配薯蓉和炒小菠菜

Lobster Thermidor 焗時令龍蝦 498

Baked Boston **whole lobster** tail (550-600g)
in creamy garlic-butter with roasted potatoes and broccolini
配忌廉蒜蓉牛油醬跟燒薯,西蘭花

Salmon Steak 香煎三文魚扒 228

With a **miso glaze** and toasted sesame vegetables 麵豉醃制,配芝麻什菜

Nice to MEAT You! 肉類

Suckling Pig 西班牙乳豬 298 **S**

With Padron Pepper & Roasted Potatoes 配西班牙帕德龍辣椒和燒薯角

Dry-Aged Argentinian Rib Eye 10 Oz. 368

阿根廷風乾肉眼扒10安士

With organic veggies in Barolo sauce 配有機雜菜煮紅酒汁

Dry-Aged Wagyu Bavette 風乾和牛腹側扒 **S**

(150g) 248 / (300g) 458

Alongside truffle mash & broccolini 松露薯蓉和西蘭花

Chicken Souvlakia 希臘式烤香草雞 218

Greek grilled herbed chicken with a garden salad, pita and tzatziki
配田園沙律和薄餅

Greek Style Lamb Chops 希臘式羊架 318

Marinated in garlic & thyme, served with potato mash, broccolini & jus
用大蒜,百里香醃製,跟薯蓉,西蘭花和醬汁

Whole Suckling Pig 西班牙全乳豬 1558

With organic veggies 配有機菜 (3 days advance order 請在3天前預訂)

Australia Tomahawk Steak 1.2kg 1288

澳洲斧頭扒1.2kg

(3 days advance order 請在3天前預訂)

Add on some extra goodness! 小菜

Grilled Asparagus 燒蘆筍 98 **V** **GF**

Mashed Potato 薯蓉 78 **V**

French Fries with Truffle Mayo 98 **V**

薯條跟松露蛋黃醬

Sautéed Spinach 炒菠菜 78 **V** **GF**

Wild Mushroom 炒菌 78 **V** **GF**

Garlic Brioche 蒜蓉牛油包 68 **V**

You Cake me so happy! 甜品

Tiramisu 提拉米蘇 98

Churros with Chocolate Dip 88 **S**

西班牙炸油條配朱古力醬

Hot Chocolate Lava Cake 心太軟 118

with Vanilla Gelato 配雲呢拿雪糕

Basque Burnt Cheese Cake 馬斯克芝士蛋糕 108

with Raspberry 配紅草莓冰糕

Sorbet / Gelato Scoops 雪糕/雪糕 48/scoop **V**

Pistachio, Banana-Caramel, Coconut, Vanilla 開心果,香蕉焦糖,椰子,雲呢拿

S - SIGNATURES

GF - GLUTEN FREE

V - VEGETARIAN

All prices are in HKD and subjected to a 10% service charge • 所有價錢以港幣為準,有加一服務費