



FIGS

— BISTRO —  
MEDITERRANEAN

**Chef's Tasting Menu**

# FIGS

BISTRO  
MEDITERRANEAN



## Chef's Tasting Menu 廚師特選菜單

### To Start 頭盤 (Select Two) 請選擇兩款

Burrata Salad with Marinated Tomato 布拉塔芝士沙拉配醃番茄

Tuna Tachibe - Peppered Tuna Tartar on Savory Macaroon  
黑胡椒碎金槍魚韃韃配馬卡龍杏仁餅

Steak Tartare 生牛肉韃韃

French Fine De Claire Oyster (2 pcs) (Add +68) 法國紛迪加蠔 (加68)

### To Warm Up 第二道菜 (Select One) 請選擇一款

Salmon & Cheese Bikini 煙三文魚芝士三文治

Gambas, Garlic Chili Prawn 蒜蓉蝦

Ultimate Pork Taco (1 pc) 乳豬墨西哥夾餅

Pan Seared Foie Gras on Buttered Brioche with Fig Jam (Add +78)  
香煎鵝肝配牛油甜包,無花果醬 (加 +78)

### The Main Event 主菜 (Select One) 請選擇一款

Squid-Ink Linguine Vongole 墨汁大蜆意粉

Spanish Seafood Juicy Rice 西班牙海鮮燴飯

Roasted Salmon Fillet in Salsa Verde with Organic Vegetables & Rosemary Potato  
三文魚莎莎青醬配有機蔬菜和迷迭香薯蓉

Suckling Pig with Padron Pepper & Roasted Potatoes (Add +68)  
西班牙乳豬配西班牙帕德龍辣椒和燒薯角 (加 +68)

Dry-Aged Wagyu Bavette served with Organic Mixed Vegetables  
& Red Wine Sauce (Add +78)  
風乾和牛腹側扒配有機混合蔬菜和紅酒汁 (加 +78)

### The Sweet Finale 甜品 (Select One) 請選擇一款

Chef's Special, Pastry of the Day 廚師特選蛋糕

Scoop of Gelato 意大利雪糕

Churros with Chocolate Dip 西班牙油條配巧克力醬

## HK\$338\* per person

Wine pairing \$188 per person is available with this Menu  
(glass of Prosecco, glass of Pinot Grigio & glass of Pinot Noir)

\* +10% Service Charge

For 2 or more guests. Offered only with all guests selecting this Menu on each table.