



LA PALOMA 週末早午餐 每位

BRUNCH



LA PALOMA BRUNCH

週末早午餐 每位

TAPAS 小點



THE REAL TOMATO BREAD 烤麵包配蒜蓉番茄

Rub the garlic, squeeze the tomato and add the olive oil

於香烤麵包上，磨上新鮮蒜蓉及蕃茄，輕輕淋上橄欖油。

SELECTION OF IBERICO COLDCUTS AND CHEESE

精選伊比利亞冷盤及芝士



TUNA TARTAR

吞拿魚他他

IBERICO HAM CROQUETTES

火腿酥炸忌廉球

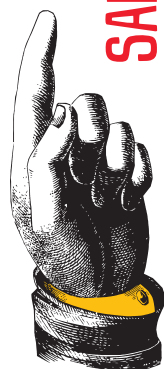
PAN FRIED CHORIZO

雪利酒灼西班牙辣肉腸



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

OF OUR SPANISH WINES, CAVA,
SANGRIA AND BEER FOR 2 HOURS

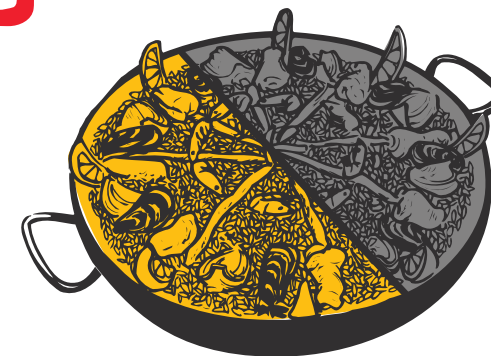


兩小時任飲西班牙紅白酒, Cava氣泡酒, Sangria水果酒及啤酒

\$230
FREE
FLOW

TASTE SPAIN!

298/PP



MAINS 主食

EL COCHINILLO (ADDITIONAL)

Traditional-style suckling pig
慢煮烤乳豬

Add \$150 for the Suckling pig.
慢煮烤乳豬 (加\$150)

PAELLA DE DOS SABORES

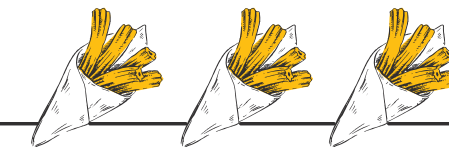
自選口味西班牙燴飯

Two kinds of paella, choose the flavor of your paella (pick two):

Chicken / Pork / Seafood / Squid ink / Vegetarian

自選兩款口味西班牙雙拼燴飯
(雞肉, 豬肉, 海鮮, 墨汁及素菜)

DESSERT 甜品



BASQUE BURNT CHEESECAKE WITH RASPBERRY SORBET

巴斯克焦香芝士蛋糕配雜莓雪芭

CHURROS WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM (ADD \$88)

傳統西班牙炸脆條配朱古力醬及雲尼拿雪糕 (另加\$88)



LA
**PALO
MA** 
Spanish Restaurant



SCAN THIS QR CODE IF YOU'D LIKE TO FOLLOW US
ON SOCIAL MEDIA, SEE OUR UPCOMING EVENTS,
WATCH OUR CHEF'S COOKING VIDEOS AND MORE !

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE INFORM OUR STAFF IF YOU HAVE ANY ALLERGIES

