



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

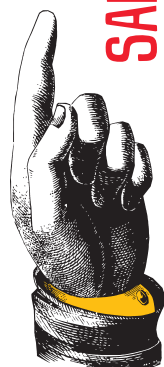
### PAN FRIED CHORIZO

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

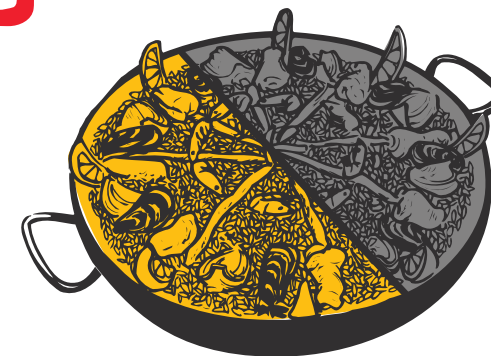


兩小時任飲西班牙紅白酒, Cava氣泡酒, Sangria水果酒及啤酒

\$230  
FREE  
FLOW

TASTE SPAIN!

# 298/PP



## MAINS 主食

### EL COCHINILLO

Traditional-style suckling pig  
慢煮烤乳豬

(Optional) Unlimited Suckling pig.  
Add \$100 p.p. for the whole table  
(可選) 烤乳豬任食放題 每位另加 \$100

### PAELLA DE DOS SABORES

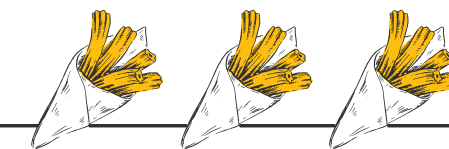
自選口味西班牙燴飯

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*



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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

