



THE OPTIMIST



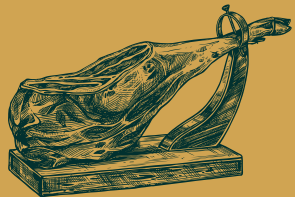




## ◆ ABOUT

At The Optimist, we grill things. Located over three floors at 239 Hennessy Road, we are a no service-charge Barcelona chic bar and Asador-inspired restaurant which gives an authentically generous Northern Spanish experience.

Join us for a drink at our street-level bar which transports you to early 20th century Southern Europe with vintage detailing, quirky artwork and lush greenery. The softly lit ambience is a perfect place to hang out with amigos over goblets of our signature Spanish-style gin and tonics or delicious hand-crafted cocktails.



## WHY THE OPTIMIST?

A venue with multiple levels; The Optimist is ideally suited for those looking for exclusive events. With two separate floors we can easily accommodate large scale private events, affording us much more flexibility for any special requirements you may have in mind.





# FLOORPLANS

## Capacity

### RESTAURANT 1st Floor

#### Exclusive:

Seated - 78 guests  
Standing - 110 guests

#### Semiprivate Area:

Seated - 47 guests  
Standing - Unavailable without the exclusive hire of the whole floor

#### BAR (G/F)

Seated - 50 guests  
Standing - 80 guests

#### TOTAL CAPACITY

Seated - 180 guests

### RESTAURANT 2nd Floor

#### Exclusive:

Seated - 67 guests  
Standing - 80 guests

#### Semiprivate Area 1:

Seated - 48 guests  
Standing - Please contact Events Team

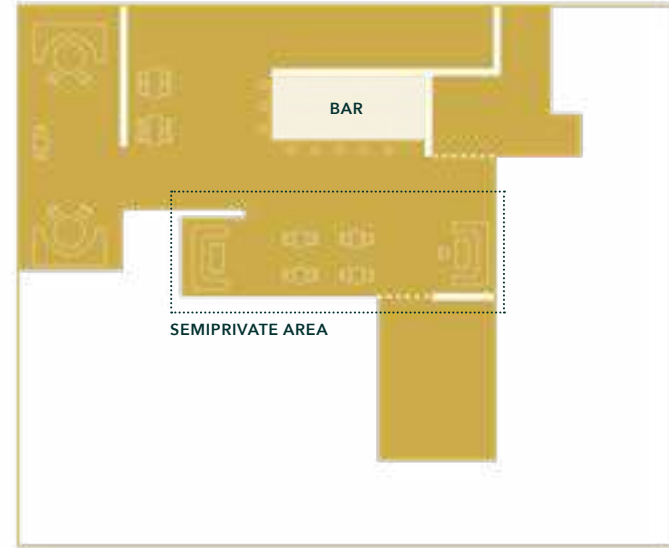
#### Semiprivate Area 2:

Seated - 40 guests  
Standing - Please contact Events Team

#### Dining Room:

Seated - 8 guests

**G/F**



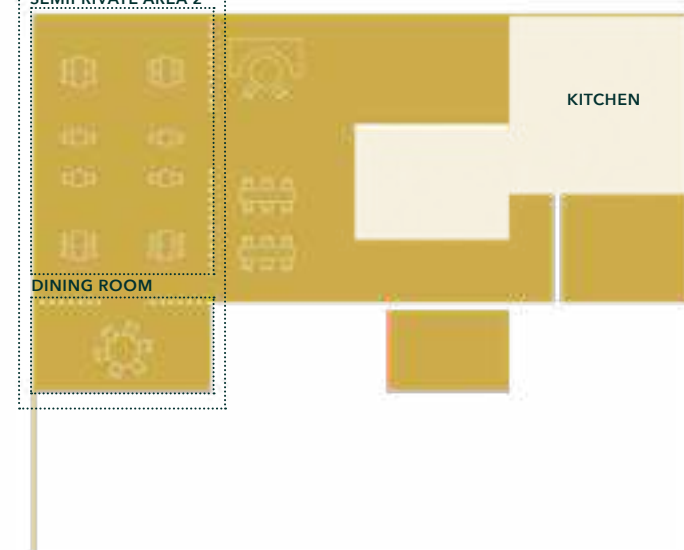
SEMIPRIVATE AREA

**1/F**



SEMIPRIVATE AREA 1

**2/F**



## ◆ Group Brunch Menus

We would like to let you know all our brunch dishes have been designed for sharing and are best in the centre of the table, our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones. Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

If the main courses are to be enjoyed individually we will be able to serve up to 12 people, any table of 12 people or above (In this case you could choose up to 3 different main courses for sharing on the table), both starters and main courses will be for sharing and we will need the pre-order at least 72 hours before your brunch.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

We serve brunch every Saturday, Sunday and Public Holiday starting from 12:00pm and last order at 2:30pm, our last drinks order for the free flow package will be 3:00pm.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250HKD per bottle (750ml) of wine or champagne only.

## GROUP BRUNCH MENU A

### APERITIVO

Chefs Selection of Market Fresh Salads (v)  
&

**Mushroom Croquettes (v)**  
Boletus mushrooms



### STARTERS

**Gambas "A La Plancha"**

Blue prawns grilled on sea salt, kimuchi sauce

&

**Broken Eggs "Huevos Rotos"**

Iberian ham, chorizo, potato, egg

## MAIN COURSES

**Charcoal Roasted Chicken**

Roasted chicken, soft herbs, potato

&

**Mediterranean Red Snapper "A la Espalda"**

Garlic, chili, extra virgin olive oil, sherry vinegar

&

**Grilled Pork Ribs**

Baby gems, honey vinaigrette, homemade barbecue

### DULCE

**Chefs Dessert Selection**

A selection of two of our favourite desserts to share on the table

## GROUP BRUNCH MENU B

### APERITIVO

Chefs Selection of Market Fresh Salads (v)  
&

**Mushroom Croquettes (v)**  
Boletus mushrooms



### STARTERS

**Gambas "A La Plancha"**

Blue prawns grilled on sea salt, kimuchi sauce

&

**Broken Eggs "Huevos Rotos"**

Iberian ham, chorizo, potato, egg

## MAIN COURSES

*Please choose 3 dishes below:*

**Charcoal Roasted Chicken**

Roasted chicken, soft herbs, potato

&

**Mediterranean Red Snapper "A la Espalda"**

Garlic, chili, extra virgin olive oil, sherry vinegar

&

**Grilled Pork Ribs**

Baby gems, honey vinaigrette, homemade barbecue sauce

&

**Juicy Lobster Rice**

Boston lobster, squid, onion & tomato "sofrito"

&

**Chateaubriand**

Spanish beef fillet, truffle mashed potato, spinach, beef jus

### DULCE

**Chefs Dessert Selection**

A selection of two of our favourite desserts to share on the table

## VEGETARIAN BRUNCH MENU

### APERITIVO

Chefs Selection of Market Fresh Salads  
&

**Table Del Jefe**

Manchego & Provolone cheese with olives



### STARTERS

**Padron peppers**

"Siruana" Extra virgin olive oil, Maldon salt

&

**Broken Eggs "Huevos rotos"**

Porcini, truffle

## MAIN COURSES

*Please choose one of the below per person*

**Grandma's Lentils**

Stewed lentils and "sofrito" topped with charcoal grilled Portobello

or

**Eggplant Shuffle**

Roasted eggplant, goat cheese, fresh tomato

### DULCE

**Chef Dessert Selection**

A selection of our favourite desserts for sharing

*All courses are designed for sharing on the table family style*

◆◆ No service charges. All tips go to our staff. ◆◆

## GROUP LUNCH MENU A

### STARTERS

#### Selection of Market Cold Cuts

Iberian ham paletilla, chorizo, salami, manchego, provolone cheese

&

#### Pintxos (v)

Ensaladilla rusa, tomato

&

#### Market Seasonal Salads Selection (v)

248  
p.p.

## MAIN COURSES

*Please select one dish per person. For 14 guests and above all dishes will be arranged for sharing family style. Some courses may change seasonally, vegetarian options are available upon request.*

#### Pumpkin Seed Crusted Salmon

Meuniere sauce, cauliflower gratin

Or

#### Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potato, egg

Or

#### Beef 72

Braised beef cannelloni, béchamel sauce, parmesan

### DULCE

#### Flan

Egg flan, lemon cream, almond crunch

&

#### Berry Cheesecake

Berry coulis, cookies, white chocolate

## GROUP LUNCH MENU B

### STARTERS

#### Selection of Market Cold Cuts

Iberian ham paletilla, chorizo, salami, manchego, provolone cheese

&

#### Mushroom Croquettes (v)

Boletus mushrooms

&

#### Market Seasonal Salads Selection (v)

## MAIN COURSES

*Please select one dish per person. For 14 guests and above all dishes will be arranged for sharing family style. Some courses may change seasonally, vegetarian options are available upon request.*

#### ½ Charcoal Roasted Young Chicken

Soft herbs, crispy potato

&

#### Red Snapper

Garlic, chili, extra virgin olive oil, sherry vinegar

&

#### Charcoal Grilled Striploin

Chimichurri sauce

### DULCE

#### Flan

Egg flan, lemon cream, almond crunch

&

#### Berry Cheesecake

Berry coulis, cookies, white chocolate

298  
p.p.

*All courses are designed for sharing on the table family style*

◆◆ No service charges. All tips go to our staff. ◆◆



## GROUP DINNER MENU A

### APERITIVO

**Mushroom Croquettes (v)**  
Boletus mushroom, black truffle



### STARTERS

**Piquillo Peppers**  
Seafood stuffed piquillo peppers, creamy sauce

**Broken Eggs "Huevos Rotos"**  
Iberian ham, chorizo, potato, egg

**Gambas "A la Plancha"**  
Grilled gambas plancha style, kimuchi mayonnaise

## MAIN COURSES

**Grilled Pork Ribs**  
Baby gems, honey vinaigrette,  
homemade barbecue sauce

**Beef 72**  
Braised beef cannelloni, béchamel sauce, parmesan

**Pumpkin Seed Crusted Salmon**  
Meuniere sauce, cauliflower gratin

### ON THE SIDE

**Spinach Salad (v)**  
Young leaves, apple purée,  
sundried grapes & nuts

**Charcoal Baked  
Rustic Potatoes (v)**  
Baby potatoes, garlic, herbs,  
extra virgin olive oil

### DULCE

**Chef's Dessert  
Selection**  
A selection of two of our  
favourite desserts to  
share on the table

## GROUP DINNER MENU B

### APERITIVO

**Spanish Ham "Jamon Iberico 36 months"**

### STARTERS

**Chorizo Sausage**  
Basque thin chorizo cooked in red wine, croutons,  
piparra peppers

**Broken Eggs "Huevos Rotos"**  
Iberian ham, chorizo, potato, egg

**Blue Fin Tuna Tartar**  
Citrus avocado mash, teriyaki, cracker



## MAIN COURSES

**Spinach and Goat Cheese  
Truffle Cannelloni**  
(to be ordered one day in advance)  
Black truffle, cream, parmesan

**Chateaubriand**  
Spanish fillet, potato, spinach, beef gravy

**Red Snapper**  
Garlic, chili, extra virgin olive oil, sherry vinegar

### ON THE SIDE

**Gem Lettuce (v)**  
Baby gem lettuce, shallots,  
paprika vinaigrette

**Charcoal Baked  
Rustic Potatoes (v)**  
Baby potatoes, garlic, herbs,  
extra virgin olive oil

### DULCE

**Chef's Dessert  
Selection**  
A selection of two of our  
favourite desserts to share  
on the table

## GROUP DINNER MENU C

*Please note requires a minimum of 5 days' notice prior  
as all our seafood are imported.*

### APERITIVO

**Acorn fed Iberian "Chorizo" & "Salchichón"  
Platter** Served with "Pan con Tomate" (v)  
Toasted Spanish flat bread, tomato, "Siurana" extra  
virgin olive oil

### STARTERS

**Gambas "Al Ajillo"**  
King prawns, garlic and  
extra virgin olive oil



**Blue Fin Tuna Tartar**  
Citrus avocado mash, teriyaki, cracker

**Padron Peppers (v)**  
"Siurana" extra virgin olive oil, Maldon salt

**Calamari "A la Andaluza"**  
Deep fried calamari, lime alioli

## MAIN COURSES

**Juicy Lobster Rice**  
Boston lobster, squid, onion & tomato "sofrito"  
&  
**½ Suckling Pig**  
Spanish style suckling pig, apricot purée

### ON THE SIDE

**Gem Lettuce (v)**  
Baby gem lettuce, shallots,  
paprika vinaigrette

**Charcoal Baked  
Rustic Potatoes (v)**  
Baby potatoes, garlic, herbs,  
extra virgin olive oil

### DULCE

**Chef's Dessert  
Selection**  
A selection of two of our  
favourite desserts to share  
on the table

*All courses are designed for sharing on the table family style*

◆◆ No service charges. All tips go to our staff. ◆◆

**VEGETARIAN DINNER MENU**  
*All courses are designed for sharing on the table family style*

**420**  
p.p.

**APERITIVO**

**Mushroom Croquettes**

Boletus mushrooms, black truffle

**STARTERS**

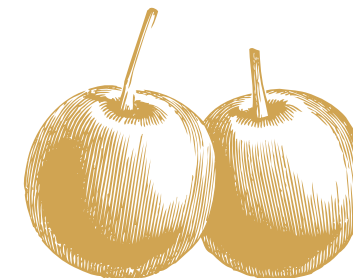
**Padron Peppers**

"Siurana" extra virgin olive oil, Maldon salt

&

**Broken Eggs "Huevos rotos"**

Porcini, truffle



**MAIN COURSES**

**Spinach and Goat Cheese Truffle**

**Cannelloni (to be ordered one day in advance)**

Black truffle, cream, parmesan

or

**Eggplant Shuffle**

Roasted eggplant, goat cheese, fresh tomato

**ON THE SIDE**

**Spinach Salad**

Young leaves, apple puree, sundried grapes & nuts

&

**Charcoal Baked**

**Rustic Potatoes**

Baby potatoes, garlic, herbs, "Siurana" extra virgin olive oil

**DULCE**

**Chef's Dessert Selection**

A selection of our favourite desserts for sharing

◆◆ No service charges. All tips go to our staff. ◆◆

# BRUNCH FREE FLOW PACKAGE

## FREE FLOW

**Paco Garcia Seis**

Tempranillo, Rioja, Spain

**Artero**

Macabeo & Verdejo, La Mancha, Spain

**Santa Margherita Prosecco DOC**

Veneto, Italy

**Estrella Damn Bottles**

**Sangria**

**180** Per Person  
*(For 2 hours free flow)*

◆◆ No service charges. All tips go to our staff. ◆◆



## STANDING COCKTAIL - GROUP CANAPÉ PACKAGES

• **Light Bite Menu A HKD 260 per person**  
(Please select from below 4 cold options, 4 hot options and 1 dessert). This menu will be served in 1 hour.

• **Light Bite Menu B HKD 380 per person**  
(Please select from below 6 cold options, 6 hot options and 2 desserts). This menu will be served in 1.5hour  
*All courses will be served in bite size portion*

### COLD

*Cold pintxos and canapés to start*

#### **Salmorejo Shots (v)**

Chilled tomato soup from Cordoba

#### **Pintxos Iberian "Paletilla" ham**

Iberian ham, tomato, toast

#### **Spanish Omelette "Tortilla de patata"**

Eggs, potato, garlic Alioli

#### **Blue Fin Tuna Tartar**

Citrus avocado mash, teriyaki, cracker

#### **Pintxos Crab Salad**

Surimi, lettuce, egg, mayonnaise

#### **Caprese Skewer (v)**

Mozzarella, tomato, basil pesto

### HOT

*All of our favourite hot canapés to share*

#### **Ham Croquette**

Iberian ham

#### **Boletus Croquette (v)**

Boletus mushroom

#### **Chicken Skewer**

Herbs marinated

#### **Australian Striploin**

Chimichurri sauce

#### **Garlic Prawns**

Alioli, paprika

#### **Padron Peppers (v)**

"Suirana" extra virgin olive oil, Maldon salt

#### **Iberian Pork Skewer**

"Pincho Muruno" Iberian presa, adobo marinade

### SWEET TREATS

*All of our favourite hot canapés to share*

#### **Chocolate Brownie**

Walnuts and chocolate sauce

#### **Flan**

Egg flan, lemon cream, almond crunch

*All courses are designed for sharing on the table family style*

◆◆ No service charges. All tips go to our staff. ◆◆

# BEVERAGE PACKAGES

## OPTION A

### Artero

Macabeo, Verdejo, La Mancha, Spain

### Paco Garcia Seis

Tempranillo, Rioja, Spain

### Santa Margherita Prosecco DOC

Veneto, Italy

### Estrella Damm Bottled Beer

### Soft Drinks Selection

**240** P.P. 2 HOURS  
FREE - FLOW  
(+90 for an additional hour)

## OPTION B

*Please note requires a minimum of 3 days' notice prior to your booking*

### Valdesil

Godello, Valdeorras, Spain

### Luis Cañas Reserva

Tempranillo, Garnacha, Graciano, Rioja, Spain

### Santa Margherita Prosecco DOC

Veneto, Italy

### Estrella Damm Bottled Beer

### House Spirits and Mixers

(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs, Tequila Olmeca Blanco, Whisky Ballantine's)

### Soft Drinks Selection

**320** P.P. 2 HOURS  
FREE - FLOW  
(+100 for an additional hour)

## OPTION C

*Please note requires a minimum of 3 days' notice prior to your booking*

### Pazo De Señorans

Albariño, Galicia, Spain

### Tinto Figuero 12 Crianza

Tempranillo, Ribera del Duero, Spain

### Santa Margherita Prosecco DOC

Veneto, Italy

### Estrella Damm Bottled Beer

### House Spirits and Mixers

(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs, Tequila Olmeca Blanco, Whisky Ballantine's)

### Soft Drinks Selection

**420** P.P. 2 HOURS  
FREE - FLOW  
(+130 for an additional hour)

◆◆ No service charges. All tips go to our staff. ◆◆