

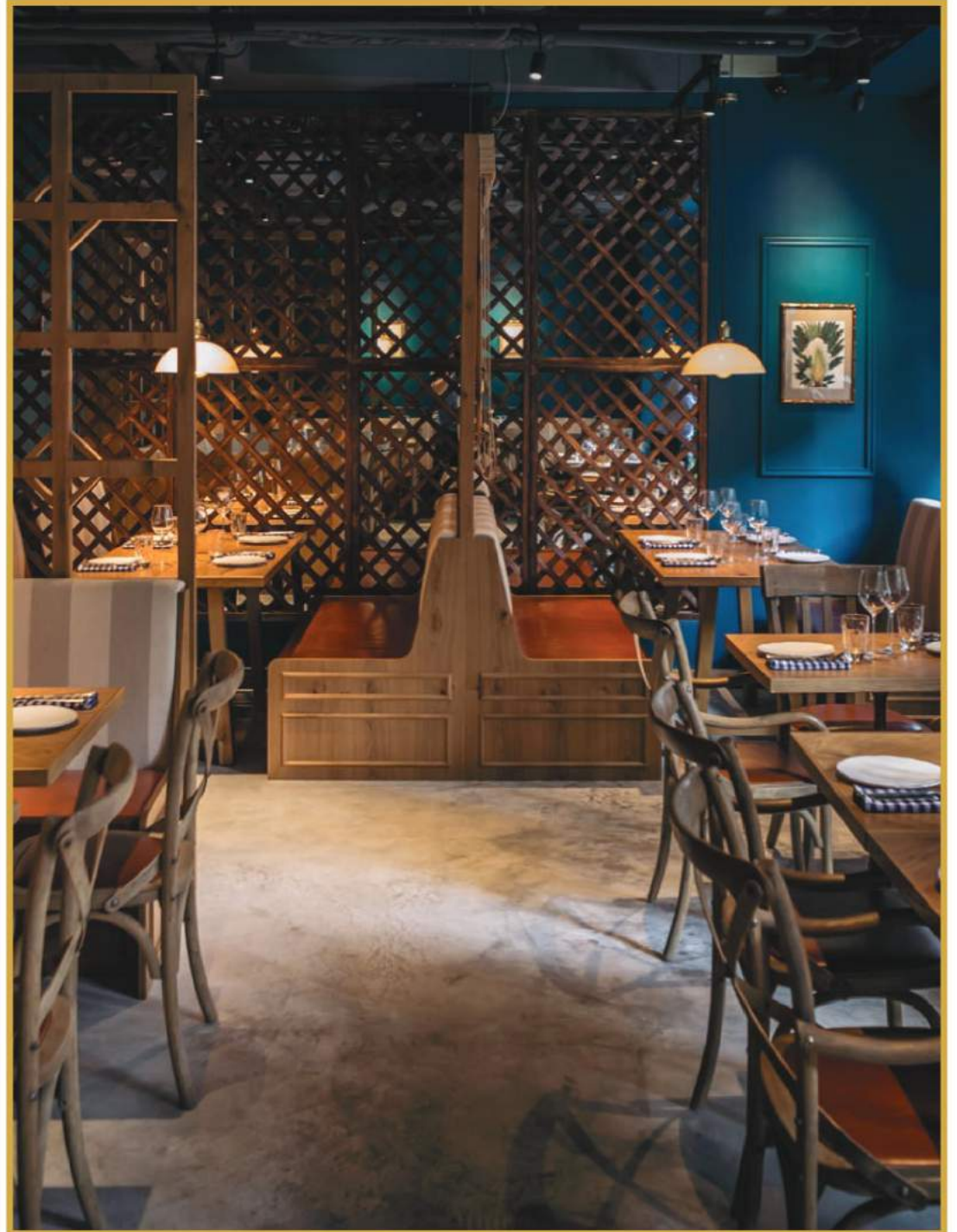


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THE OPTIMIST

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EVENTS KIT





ABOUT

At The Optimist, we grill things. Located over three floors at 239 Hennessy Road, we are a Barcelona chic bar and Asador-inspired restaurant which gives an authentically generous Northern Spanish experience.



WHY THE OPTIMIST?

Gatherings at The Optimist are a delightful experience where guests can eat their hearts out with towers of fresh seafood, grilled prime cuts and sharing dishes aplenty, all whilst enjoying the stylish early 20th century Southern European-inspired environs rich in vintage detailing, quirky artwork and lush greenery. Featuring multiple dining spaces and styles all looked after by a dedicated and friendly service team, an event at The Optimist is sure to put a smile on your face.



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

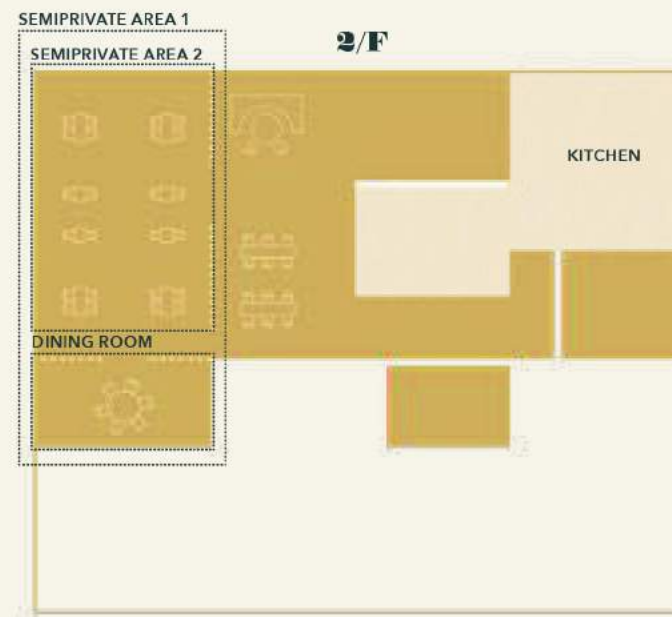
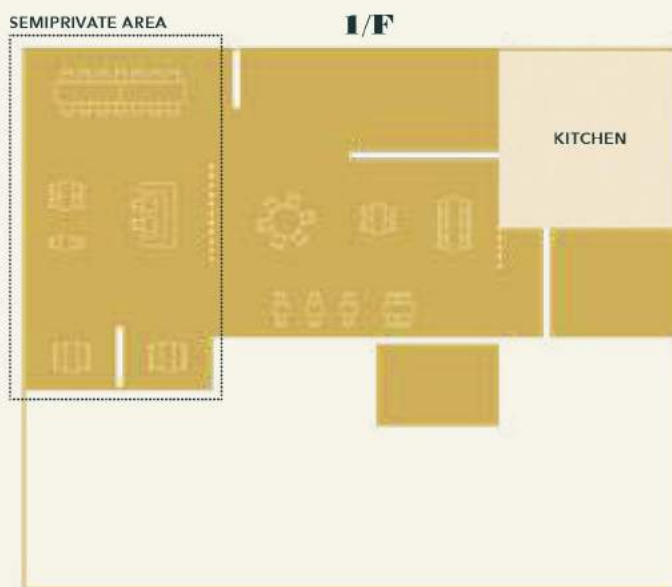
Semiprivate Area 2:

Seated – 40 guests
Standing – Please contact Events Team

Dining Room:

Seated – 8 guests

*Booking capacity is subject to government guidelines





GROUP DINNER MENUS



Dinners at The Optimist embody the essence of Northern Spanish dining, offering up a tempting array of starters, sparkling fresh shellfish and seafood, as well as succulent chateaubriand, juicy lobster rice and other signature meat dishes to share amongst your guests.

Everyday 18:00 - 22:00

GROUP DINNER MENU A

◆ 480 PP ◆

STARTERS

PIQUILLO PEPPERS

Seafood stuffed piquillo peppers, creamy sauce

&

HAM CROQUETTES

Iberian ham, piquillo aioli

&

BROKEN EGGS "HUEVOS ROTOS"

Iberian ham, chorizo, potato, egg

MAIN COURSES

1/2 CHARCOAL ROASTED YOUNG CHICKEN

Roasted chicken, soft herbs, crispy potato

&

NORTHERN SPAIN MILKY LAMB SHOULDER

Slow cooked shoulder seared in Jospier
charcoal oven, mint mojo sauce

&

RED SNAPPER

Wild caught red snapper fillet, garlic, chilli,
extra virgin olive oil, cherry vinegar

SIDES

SPINACH SALAD (V)

Young leaves, apple puree,
sun-dried grapes & nuts

&

CRUSTED BAKED RUSTIC POTATOES (V)

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

DULCE

FLAN

Egg flan, lemon cream, almond crunch

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

GROUP DINNER MENU B

◆ 590 PP ◆

APERITIVO

ACORN FED IBERIAN "CHORIZO" & "SALCHICHON" PLATTER.

SERVED WITH "PAN CON TOMATE" (V)

Toasted Spanish flatbread, tomato, "Siurana"
extra virgin olive oil

STARTERS

TUNA TARTARE

Citrus avocado mash, teriyaki, cracker

&

BROKEN EGGS "HUEVOS ROTOS" (V)

Porcini, truffle

&

GAMBAS "AL AJILLO"

King prawns, garlic, chili, "Siurana"
extra virgin olive oil

MAIN COURSES

CHATEAUBRIAND

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

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

SIDES

GEM LETTUCE (V)

Baby gem lettuce, shallots, paprika vinaigrette

&

CRUSTED BAKED RUSTIC POTATOES (V)

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

DULCE

LA PINA

Pineapple

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

GROUP DINNER MENU C

◆ 850 PP ◆

APERITIVO

SPANISH HAM "JAMON IBERICO 36 MONTHS"

STARTERS

DANIEL SORLUT OYSTERS (2 PCS)

Ponzu pickled Granny Smith Apples

&

CALAMARI "A LA ANDALUZA"

Deep fried calamari, lime aioli

&

TUNA TARTARE

Citrus avocado mash, teriyaki, cracker

&

GAMBAS "AL AJILLO"

King prawns, garlic, chili, "Siurana"
extra virgin olive oil

MAIN COURSES

AUSTRALIAN ANGUS BEEF "TOMAHAWK"

&

1/2 SUCKLING PIG

Spanish style suckling pig, apricot puree

SIDES

GEM LETTUCE (V)

Baby gem lettuce, shallots, paprika vinaigrette

&

CRUSTED BAKED RUSTIC POTATOES (V)

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

DULCE

LA PINA

Pineapple

&

TORRIJA

Toasted brioche, coffee ice cream

GROUP DINNER MENU VEGETARIAN

◆ 450 PP ◆

STARTERS

PADRON PEPPERS (V)

"Siurana" extra virgin olive oil, Maldon salt

&

TRUFFLE CROQUETTES (V)

Truffled porcini mushrooms, mushroom flan

&

BROKEN EGGS "HUEVOS ROTOS" (V)

Porcini, truffle

MAIN COURSES

EGGPLANT SHUFFLE (V)

Roasted eggplant, goat cheese, fresh tomato

SIDES

SPINACH SALAD (V)

Young leaves, apple puree,

sun-dried grapes & nuts

&

CRUSTED BAKED RUSTIC POTATOES (V)

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

DULCE

Choose 1 per person

CHOCOLATE BROWNIE

Vanilla ice cream

OR

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

All courses are designed for sharing on the table family style | No service charge. All tips go to our staff.

♦ GROUP BEVERAGE PACKAGE ♦

OPTION A



VERDEJO

El Perro Verde, Rueda

PACO GARCIA SEIS

Tempranillo, Rioja, Spain

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ESTRELLA DAMM BOTTLED BEER

SOFT DRINKS SELECTION

♦ 240 PP FOR 2 HOURS ♦

(+90 for an additional hour)

OPTION B



VERDEJO

El Perro Verde, Rueda

PACO GARCIA SEIS

Tempranillo, Rioja, Spain

SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

ESTRELLA DAMM BOTTLED BEER

HOUSE SPIRITS

Vodka Absolut, Gin Beefeater, Rum Havana 3yrs,
Tequila Olmeca Blanco, Whiskey Ballantine's

SOFT DRINKS SELECTION

♦ 320 PP FOR 2 HOURS ♦

(+100 for an additional hour)



GROUP BRUNCH MENUS



A popular brunch-hangout for over half a decade in Wan Chai, The Optimist knows how to celebrate all things weekend with tantalizing tasting menus of Northern Spanish signature dishes, fresh seafood off the grill, juicy meats, and bountiful beverage options to boot.

Fridays, Weekends & Public Holidays

11:30 - 17:30

GROUP BRUNCH MENU A

◆ 348 PP ◆

STARTERS

CHARCUTERIE PLATTER

Iberian ham, pork terrine, gem lettuce with shallot vinaigrette, manchego cheese, green olives, cornichon

&

TRUFFLE CROQUETTES (V)

Truffled porcini mushrooms, mushroom flan

&

GAMBAS "A LA PLANCHA"

Grilled gambas plancha style, kimchi mayonnaise

&

BROKEN EGGS "HUEVOS ROTOS"

Iberian ham, chorizo, potato, egg

MAIN COURSES

GRILLED PORK RIBS

Iberian pork ribs, baby gems, honey vinaigrette, homemade barbecue sauce

&

½ CHARCOAL ROASTED YOUNG CHICKEN

Roasted chicken, soft herbs, crispy potato

&

RED SNAPPER

Wild caught red snapper fillet, garlic, chilli, extra virgin olive oil, cherry vinegar

DULCE

CHOCOLATE BROWNIE

Vanilla ice cream

&

FLAN

egg flan, lemon cream, almond crunch

GROUP BRUNCH MENU B

◆ 498 PP ◆

STARTERS

CHARCUTERIE PLATTER

Iberian ham, pork terrine, gem lettuce with shallot vinaigrette, manchego cheese, green olives, cornichon

&

HAM CROQUETTES

Iberian ham, piquillo aioli

&

GAMBAS "A LA PLANCHA"

Grilled gambas plancha style, kimchi mayonnaise

&

BROKEN EGGS "HUEVOS ROTOS"

Iberian ham, chorizo, potato, egg

MAIN COURSES

CHATEAUBRIAND

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

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

SIDES

GEM LETTUCE (V)

Baby gem lettuce, shallots, paprika vinaigrette

&

CRUSTED BAKED RUSTIC POTATOES (V)

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

DULCE

CHOCOLATE BROWNIE

Vanilla ice cream

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

GROUP BRUNCH MENU VEGETARIAN

◆ 348 PP ◆

STARTERS

VEGETARIAN PLATTER (V)

Gem Lettuce with sherry vinaigrette, Endive,
Manchego cheese, Green Olives, Cornichons

&

PADRON PEPPERS (V)

"Siurana" extra virgin olive oil, Maldon salt

&

TRUFFLE CROQUETTES (V)

Truffled porcini mushrooms, mushroom flan

&

BROKEN EGGS "HUEVOS ROTOS" (V)

Porcini, truffle

MAIN COURSES

Choose 1 per person

EGGPLANT SHUFFLE (V)

Roasted eggplant, goat cheese, fresh tomato

OR

GRANDMA'S LENTILS (V)

Stewed lentils, "sofrito" topped with charcoal
grilled Portobello mushroom

DULCE

CHOCOLATE BROWNIE

Vanilla ice cream

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

All courses are designed for sharing on the table family style | No service charge. All tips go to our staff.

◆ BRUNCH FREE-FLOW ◆

CLASSIC



PACO GARCIA SEIS
Tempranillo, Rioja, Spain

**SANTA MARGHERITA
PROSECCO DOC**
Veneto, Italy

SANGRIA

**ESTRELLA DAMM
BOTTLED BEER**

◆ 180 PP FOR 2 HOURS ◆

CHAMPAGNE



**G.H. MUMM
GRAND CORDON NV, FRANCE
& ALL DRINKS ON THE CLASSIC
FREE-FLOW**

PACO GARCIA SEIS
Tempranillo, Rioja, Spain

**SANTA MARGHERITA
PROSECCO DOC**
Veneto, Italy

SANGRIA

**ESTRELLA DAMM
BOTTLED BEER**

◆ 298 PP FOR 2 HOURS ◆



GROUP LUNCH MENUS



A welcome midday culinary escape, group lunches at The Optimist reward guests with plate upon plate of Northern Spanish delight all ready to share amongst your group for a swift and social function.

Monday to Friday 12:00 - 15:00

GROUP LUNCH MENU A

◆ 248 PP ◆

STARTERS

To share

CHARCUTERIE PLATTER

Iberian ham, pork terrine, gem lettuce with shallot vinaigrette, manchego cheese, green olives, cornichon

&

HAM CROQUETTES

Iberian ham, piquillo aioli

&

PADRON PEPPERS (V)

"Siurana" extra virgin olive oil, Maldon salt

MAIN COURSES

Choose 1 per person

BROKEN EGGS "HUEVOS ROTOS"

Iberian ham, chorizo, potato, egg

OR

BEEF 72

Braised beef cannelloni, bechamel sauce, parmesan

OR

PUMPKIN SEED CRUSTED SALMON

Meuniere sauce, cauliflower gratin

DULCE

FLAN

Egg flan, lemon cream, almond crunch

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

GROUP LUNCH MENU B

◆ 468 PP ◆

STARTERS

To share

CHARCUTERIE PLATTER

Iberian ham, pork terrine, gem lettuce with shallot vinaigrette, manchego cheese, green olives, cornichon

&

HAM CROQUETTES

Iberian ham, piquillo aioli

&

PADRON PEPPERS (V)

"Siurana" extra virgin olive oil, Maldon salt

MAIN COURSES

To share

CHATEAUBRIAND

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

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

DULCE

FLAN

Egg flan, lemon cream, almond crunch

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

GROUP LUNCH MENU VEGETARIAN

◆ 228 PP ◆

STARTERS

VEGETARIAN PLATTER (V)

Gem Lettuce with sherry vinaigrette, Endive,
Manchego cheese, Green Olives, Cornichons

&

PADRON PEPPERS (V)

"Siurana" extra virgin olive oil, Maldon salt

&

PAN CON TOMATE (V)

Toasted Spanish flatbread, tomato,
"Siurana" extra virgin olive oil

MAIN COURSES

EGGPLANT SHUFFLE (V)

Roasted eggplant, goat cheese, fresh tomato

DULCE

CHOCOLATE BROWNIE

Vanilla ice cream

&

BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

All courses are designed for sharing on the table family style | No service charge. All tips go to our staff.



THE OPTIMIST



Let's Make Your Event Happen!
| Contact | groups@piratagroup.hk
We'd love to host you.