MMXV

THE OPTIMIST

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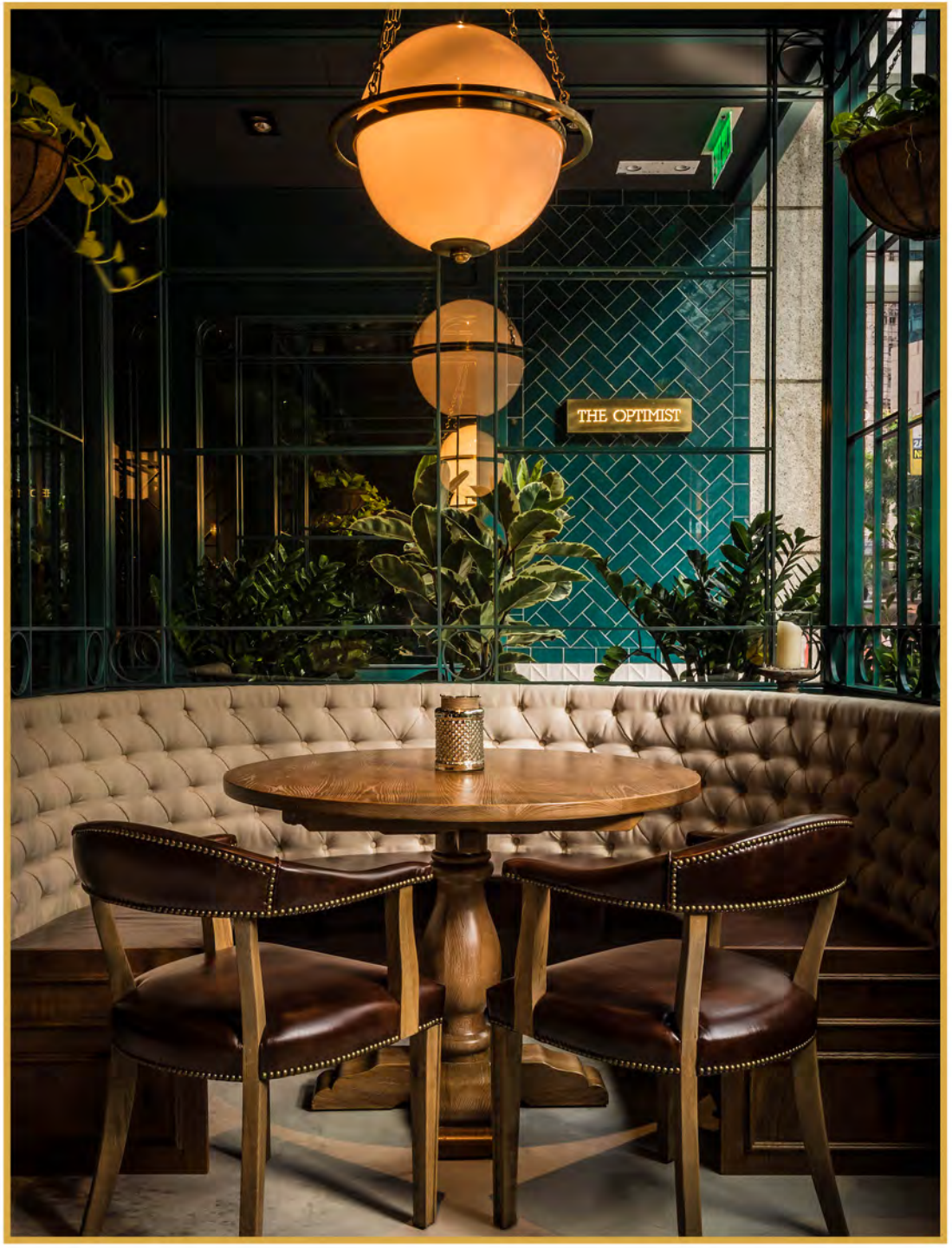
FESTIVE KIT

15 November - 30 December


THE OPTIMIST

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.

FABBRI

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:

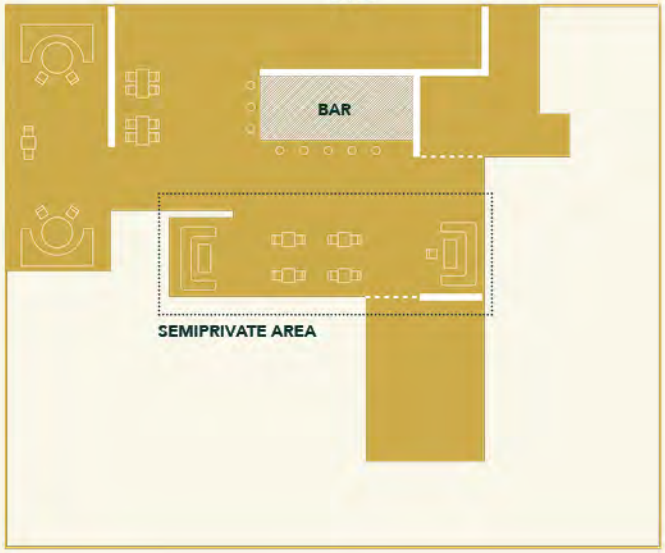
Seated – 40 guests
Standing – Please contact Events Team

Dining Room:

Seated – 8 guests

*Booking capacity is subject to government guidelines

G/F



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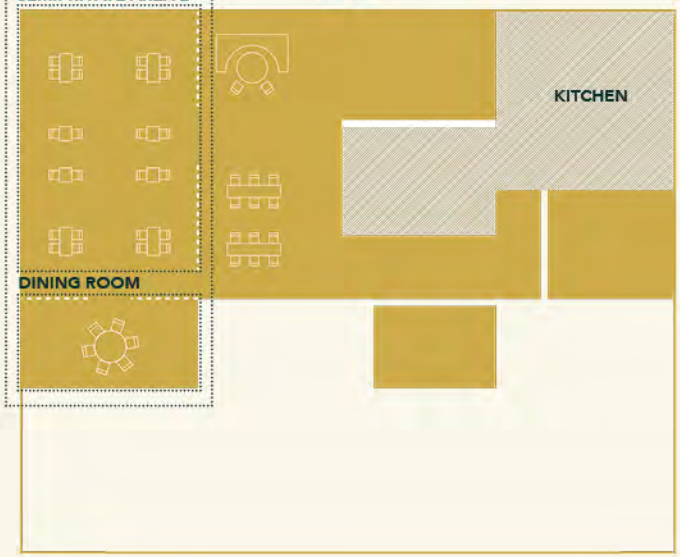

FESTIVE MENUS

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.

GROUP DINNER MENU A

◆ 480 PP ◆

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham

STARTERS

HAM CROQUETTES
Iberian ham, piquillo aioli
&
PADRON PEPPERS (V)
Padron peppers, "Siurana" extra virgin olive oil, maldon salt
&
CALAMARI "A LA ANDALUZA"
Deep fried calamari, lime aioli
&
BROKEN EGGS "HUEVOS ROTOS"
"Txistorra" Basque thin chorizo

MAIN COURSES

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
&
GRANDMA'S LENTILS (V)
Stewed lentils, "sofrito" topped with charcoal grilled Portobello Mushroom

SIDES

SPINACH SALAD (V)
Young leaves, apple puree, sun-dried grapes & nuts

DULCE

CHEF SELECTION

GROUP DINNER MENU B

◆ 580 PP ◆

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham

STARTERS

HAM CROQUETTES
Iberian ham, piquillo aioli
&
PIQUILLO PEPPERS
Seafood stuffed piquillo peppers, creamy sauce
&
"MARINERA" MUSSELS
New Zealand mussels, tomato, onion, chili, Mediterranean herbs
&
BLUE FIN TUNA TARTARE
Citrus avocado mash, teriyaki, cracker

MAIN COURSES

RED SNAPPER
Wild caught red snapper fillet, garlic, chili, extra virgin olive oil, sherry vinegar
&
JUICY LOBSTER RICE
Lobster, squid, onion & tomato "sofrito"
&
CHATEAUBRIAND
Spanish beef fillet, truffled mashed potato, spinach, beef jus

SIDES

SPINACH SALAD (V)
Young leaves, apple puree, sun dried grapes & nuts

DULCE

CHEF SELECTION

GROUP DINNER MENU C

◆ 780 PP ◆

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
PADRON PEPPERS (V)
Padron peppers, "Siurana" extra virgin olive oil, maldon salt

STARTERS

GAMBAS "AL AJILLO"
King prawns, garlic, chili, "Siurana" extra virgin olive oil
&
BLUE FIN TUNA TARTARE
Citrus avocado mash, teriyaki, cracker&
&
TRUFFLE CROQUETTES (V)
Truffles porcini mushrooms, mushroom flan
&
CHORIZO "TXISTORRA"
Basque thin chorizo cooked in red wine sauce, piparra pepper, croutons

MAIN COURSES

SUCKLING PIG
Spanish style suckling pig, apricot puree
&
JUICY LOBSTER RICE
Lobster, squid, onion & tomato "sofrito"
&
"TOMAHAWK"
Australian Angus beef
&
SPANISH TURBOT FISH
Marinera style", prawn, squid, tomato, garlic, onion

SIDES

CHARCOAL BAKED RUSTIC POTATOES (V)
Baby potato, garlic, herbs, "Siurana" extra virgin olive oil
&
SPINACH SALAD (V)
Young leaves, apple puree, sun dried grapes & nuts
&
PORTOBELLO MUSHROOMS (V)
Charcoal grilled, marinated with herbs, chimichurri sauce

DULCE

CHEF SELECTION

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

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

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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)

No service charge. All tips go to our staff.

GROUP BRUNCH MENU

◆ 468 PP ◆

PRE-STARTER

BRUNCH PLATTER
Jamon iberico, manchego, baby gem,
home-made terrine

STARTERS

GAMBAS "A LA PLANCHA"
Blue prawns grilled on sea salt, kimuchi sauce

&

MUSHROOM CROQUETTE (V)
Boletus mushrooms

&

BROKEN EGGS "HUEVOS ROTOS"
Iberian ham, chorizo, potatoes, eggs

MAIN COURSES

RED SNAPPER GUETARIA
Chilli, garlic, sherry vinegar sauce

&

JUICY LOBSTER RICE
Boston lobster, bomba rice, squid sofrito

&

CHATEAUBRIAND
Spanish beef fillet, potato, green salad, beef jus

DULCE

CHEF SELECTION

GROUP BRUNCH VEGETARIAN MENU

◆ 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)
Trued 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

&

GRANDMA'S LENTILS (V)
Stewed lentils, "sofrito" topped with charcoal grilled
Portobello mushroom

SIDES

SPINACH SALAD (V)
Young leaves, apple puree, sun dried grapes & nuts

&

CHARCOAL 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

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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

No service charge. All tips go to our staff.

GROUP LUNCH MENU A

348 PP

STARTERS

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
HAM CROQUETTES
Iberian ham, piquillo aioli
&
PINTXOS
Curated selection
&
PUMPKIN SOUP (V)
Silky butternut pumpkin soup, roasted pumpkin seeds with paprika, fresh herbs

MAIN COURSES

MEAT STUFFED EGGPLANT
Cheese gratin
&
ROASTED CHICKEN
Corn fed chicken, josper potatoes, green mojo sauce
&
RED SNAPPER MARINERA
Seared snapper, tomato, seafood stock, garlic, onion, tomato & Mediterranean herb sauce

SIDES

SALAD OF THE DAY

DULCE

CHEF SELECTION

GROUP LUNCH MENU B

448 PP

STARTERS

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
HAM CROQUETTES
Iberian ham, piquillo aioli
&
PINTXOS
Curated selection
&
PUMPKIN SOUP (V)
Silky butternut pumpkin soup, roasted pumpkin seeds with paprika, fresh herbs

MAIN COURSES

JUICY LOBSTER RICE
Lobster, bomba rice, squid sofrito
&
CHATEAUBRIAND
Spanish beef fillet, potato, green salad, beef jus
&
RED SNAPPER GUETARIA
Chilli, garlic, sherry vinegar sauce

SIDES

SPINACH SALAD (V)
Young leaves, apple puree, sun dried grapes & nuts

DULCE

CHEF SELECTION
BLACK COFFEE

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

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.