MMXV

THE OPTIMIST

MMXV

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 a plenty, 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:

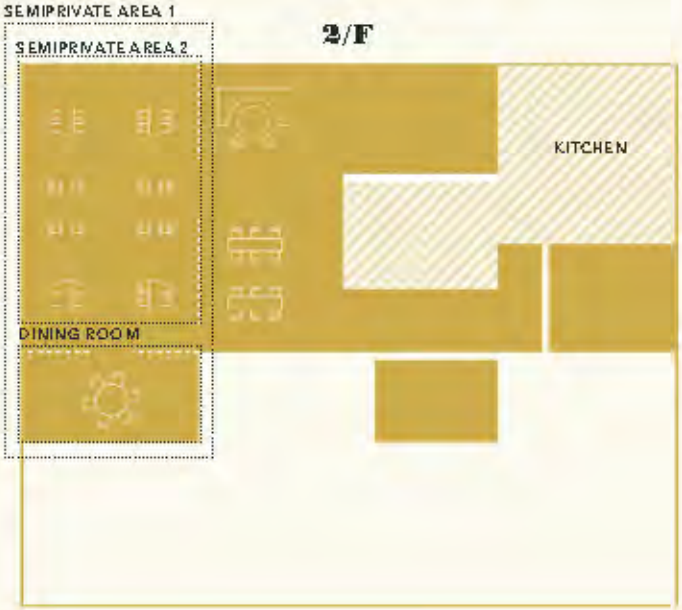
Seated - 8 guests

*Booking capacity is subject to government guidelines

G/F

1/F

2/F



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.

GROUP DINNER MENU A

480 PP

STARTERS

PIQUILLO PEPPERS (V)
Seafood stuffed piquillo peppers, creamy sauce
&
HAM CROQUETTES
Iberian ham, piquillo aioli
&
BROKEN EGGS "HUEVOS ROTOS''
Iberian ham, chorizo, potato, egg

MAIN COURSES

½ CHARCOAL ROASTED YOUNG CHICKEN
Roasted chicken, soft herbs, crispy potato
&
NORTHERN SPAIN MILKY LAMB SHOULDER
Slow cooked shoulder seared in Josper 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

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham

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

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

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 creame

All courses are designed for sharing on the table family style | Subject to 10% service charge

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 | Subject to 10% service charge

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

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

Subject to 10% service charge

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.

GROUP BRUNCH MENU A

◆ 348 PP ◆

STARTERS

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
TRUFFLE CROQUETTES (V)
Truffled porcini mushrooms, mushroom flan
&
GAMBAS "AL AJILLO"
King prawns, garlic, chili, "Siurana" extra virgin olive oil
&
BROKEN EGGS "HUEVOS ROTOS''
Iberian ham, chorizo, potato, egg

MAIN COURSES

GRILLED PORK RIBS
Iberian pork ribs, baby gems, honey vinaigrette, homemade barbecue saucee
&
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

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
HAM CROQUETTES (V)
Iberian ham, piquillo aioli
&
GAMBAS "AL AJILLO"
King prawns, garlic, chili, "Siurana" extra virgin olive oil
&
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

All courses are designed for sharing on the table family style | Subject to 10% service charge

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

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BRUNCH FREE-FLOW

CLASSIC

ARTERO BLANCO

ARTERO TEMPRANILLO

SANTA MARGHERITA
PROSECCO DOC
Veneto, Italy

SANGRIA

ESTRELLA DAMM
BOTTLED BEER

198 PP FOR 2 HOURS

CHAMPAGNE

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

ARTERO BLANCO

ARTERO TEMPRANILLO

SANTA MARGHERITA PROSECCO
DOC
Veneto, Italy

SANGRIA

ESTRELLA DAMM
BOTTLED BEER

398 PP FOR 2 HOURS

Subject to 10% service charge

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.

GROUP LUNCH MENU A

◆ 268 PP ◆

STARTERS

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
HAM CROQUETTES (V)
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

IBERIAN COLD CUTS PLATTER
Acorn fed Iberian ham
&
HAM CROQUETTES (V)
Iberian ham, piquillo aioli
&
PADRON PEPPERS (V)
"Siurana" extra virgin olive oil, Maldon salt

MAIN COURSES

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

All courses are designed for sharing on the table family style | Subject to 10% service charge

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 | Subject to 10% service charge

THE OPTIMIST

Let's Make Your Event Happen!

| Contact | groups@piratagroup.hk

We'd love to host you.