



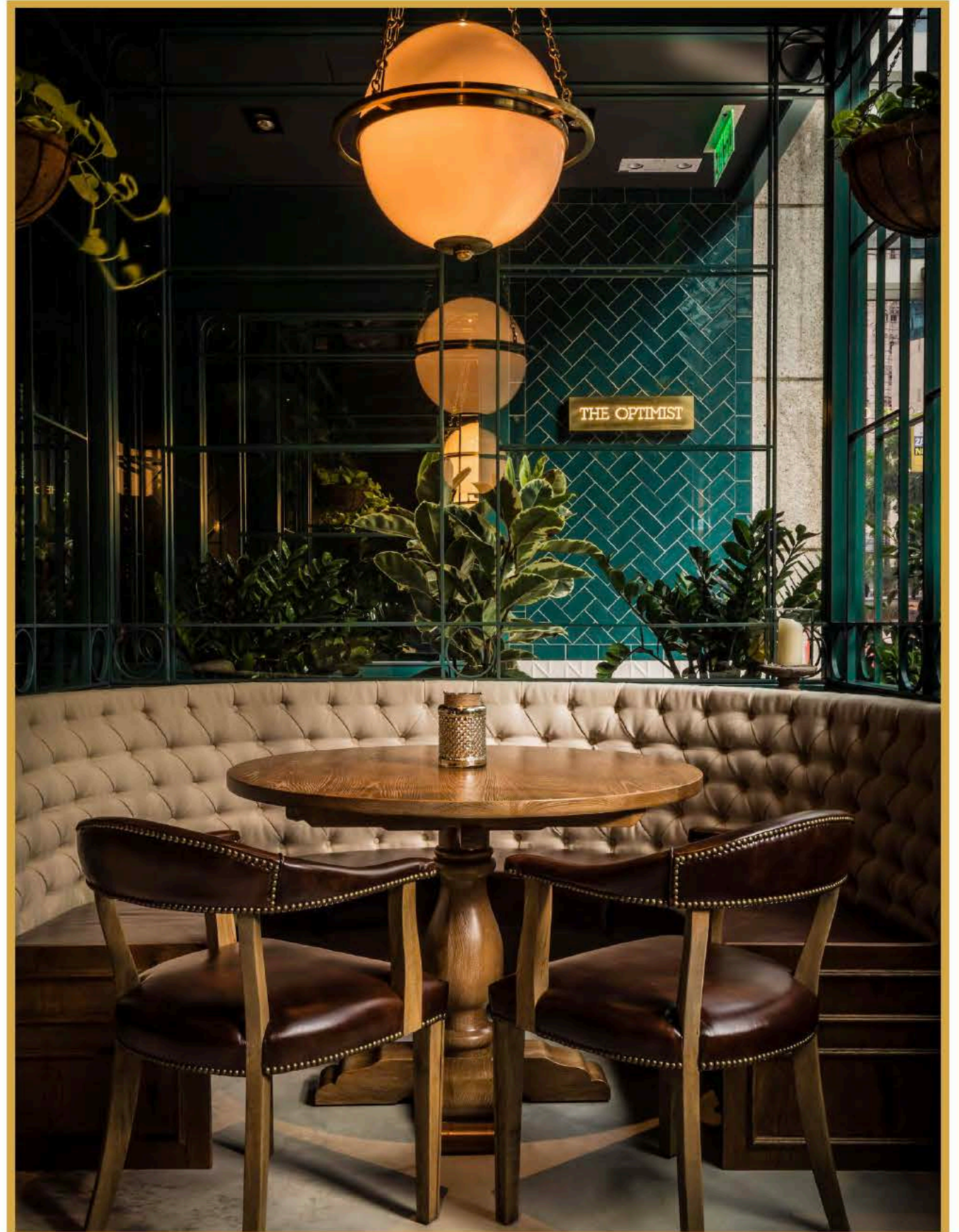
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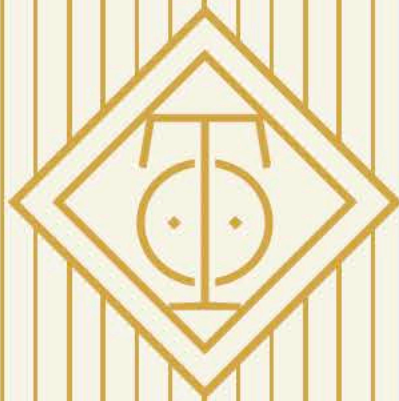
THE OPTIMIST

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FESTIVE KIT

14 NOVEMBER - 30 DECEMBER





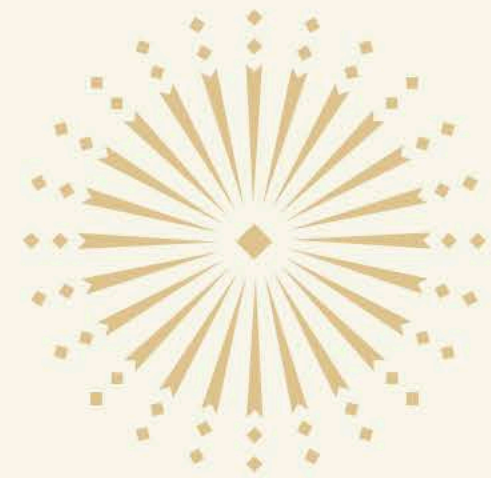
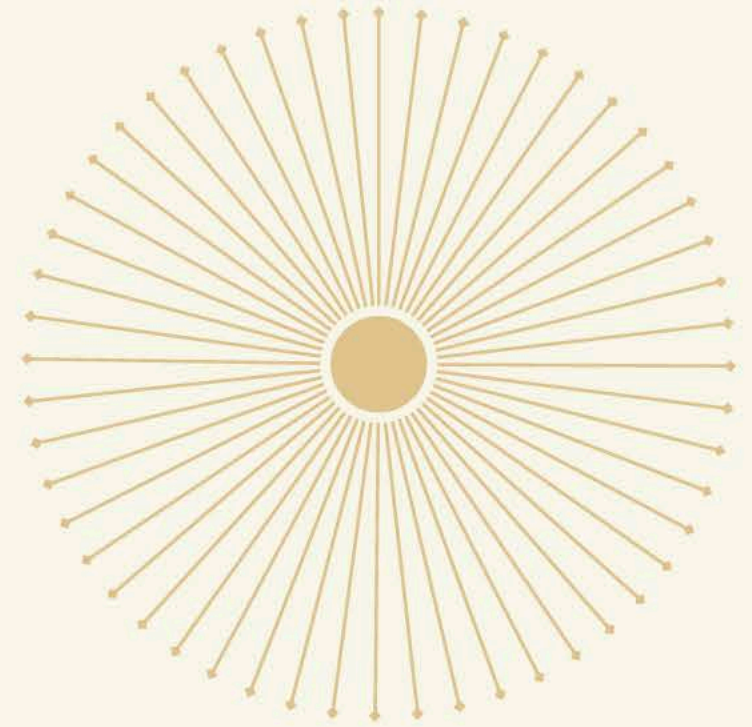
ABOUT

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.



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

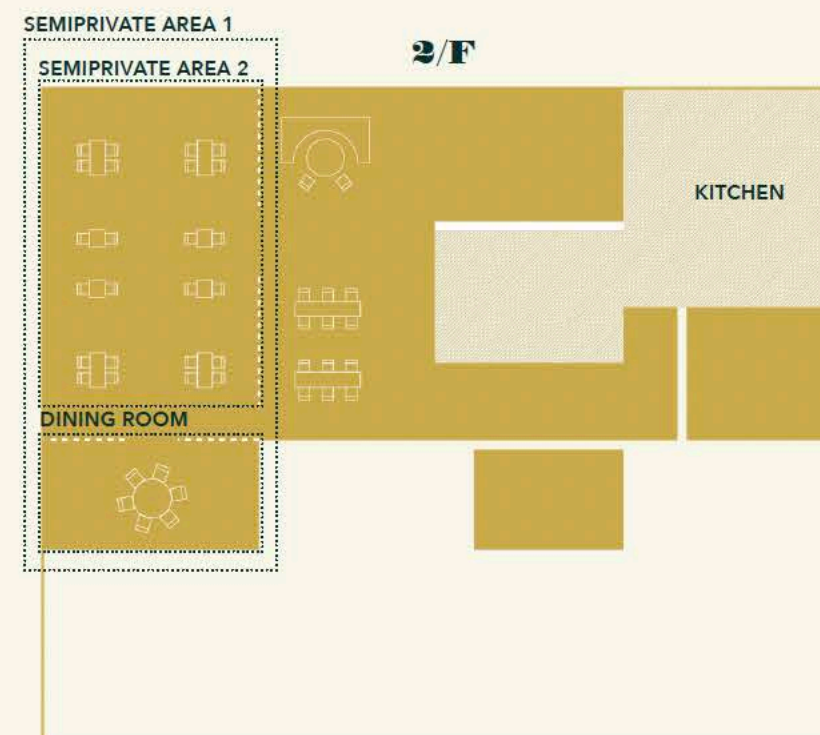
Semiprivate Area 2:

Seated – 40 guests
Standing – Please contact Events Team

Dining Room:

Seated – 8 guests

*Booking capacity is subject to government guidelines





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 ◆

STARTERS

HAM CROQUETAS

Iberico ham bechamel, crispy iberico ham
&

PADRON PEPPERS (V)

Padron peppers, "Siurana" extra virgin olive oil
&

CALAMARI "A LA ANDALUZA"

Deep fried calamari, lime aioli
&

BROKEN EGGS "HUEVOS ROTOS"

Iberico ham, chorizo
&

TUNA TARTARE

Citrus avocado mash, teriyaki sauce, cracker

MAIN COURSES

ROASTED YOUNG CHICKEN

Roasted chicken, soft herbs, crispy potato
&

HAMACHI KAMA

Grilled asparagus, balsamic, piquillo sauce
&

IMPOSSIBLE ZUCCHINI (V)

Stuffed zucchini, plant based ragu, almond crumble

DESSERT

CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

GROUP DINNER MENU B

◆ 580 PP ◆

STARTERS

HAM CROQUETAS

Iberico ham bechamel, crispy iberico ham
&

PADRON PEPPERS (V)

Padron peppers, "Siurana" extra virgin olive oil
&

GAMBAS "AL AJILLO"

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

BROKEN EGGS "HUEVOS ROTOS"

Iberico ham, chorizo
&

TUNA TARTARE

Citrus avocado mash, teriyaki sauce, cracker

MAIN COURSES

SECRETO IBERICO PORK

Apple and lime puree, mixed salad
&

WHOLE CHARCOAL TURBOT

Homemade gueteria sauce
&

IMPOSSIBLE ZUCCHINI (V)

Stuffed zucchini, plant based ragu, almond crumble

DESSERT

CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

GROUP DINNER MENU C

◆ 680 PP ◆

STARTERS

CHARCUTERIA ESPAÑOLA

Iberico ham, salchichon, lomo, Manchego cheese, olivitas
&

OCTOPUS CROQUETAS

Octopus bechamel, tobiko, citrus BBQ sauce
&

PADRON PEPPERS (V)

Padron peppers, "Siurana" extra virgin olive oil
&

GAMBAS "AL AJILLO"

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

BROKEN EGGS "HUEVOS ROTOS"

Iberico ham, chorizo
&

TUNA TARTARE

Citrus avocado mash, teriyaki sauce, cracker

MAIN COURSES

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"
&

LAMB "TOMAHAWK"

Slow cooked and grilled whole lamb shoulder, roasted potatoes
&

WHOLE CHARCOAL TURBOT

Homemade gueteria sauce

DESSERT

CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble



All courses are designed for sharing on the table family style |
Menus are subject to change depending on ingredient availability | 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

Menus are subject to change depending on ingredient availability | 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 ◆

(+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 MENU A

◆ 480 PP ◆

TAPAS

KING PRAWN AL AJILLO

King Prawns, garlic, chili, extra virgin olive oil

&

HUEVOS ROTOS

Iberian ham, chorizo, potatoes, eggs

&

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli

&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons

&

SUPER BRUNCH BOWL

Mixed leaves, quinoa, chickpeas, edamame, Manchego, sunflower seeds, walnuts, coriander vinaigrette

MAIN COURSES

LAMB TOMAHAWK (2 PEOPLE)

Slow cooked and grilled whole lamb shoulder, roasted potatoes

&

WHOLE CHARCOAL TURBOT (2 PEOPLE)

Homemade gueteria sauce

DULCE

XXL CHURROS

Salted caramel, chocolate sauce

&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP BRUNCH MENU B

◆ 580 PP ◆

TAPAS

KING PRAWN AL AJILLO

King Prawns, garlic, chili, extra virgin olive oil

&

HUEVOS ROTOS

Iberian ham, chorizo, potatoes, eggs

&

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli

&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons

&

SUPER BRUNCH BOWL

Mixed leaves, quinoa, chickpeas, edamame, Manchego, sunflower seeds, walnuts, coriander vinaigrette

MAIN COURSES

JUICY LOBSTER RICE (2 PEOPLE)

Boston lobster, squid, onion & tomato "sofrito"

&

LAMB TOMAHAWK

Slow cooked and grilled whole lamb shoulder, roasted potatoes

&

WHOLE CHARCOAL TURBOT

Homemade gueteria sauce

DULCE

XXL CHURROS

Salted caramel, chocolate sauce

&

BURNT BASQUE CHEESECAKE

Wild berries sauce

All courses are designed for sharing on the table family style |
Menus are subject to change depending on ingredient availability | 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)

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 &

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

Menus are subject to change depending on ingredient availability | Subject to 10% service charge

◆ 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 MENU

◆ 258 PP ◆

TAPAS

KING PRAWN AL AJILLO

King Prawns, garlic, chili, extra virgin olive oil
&

HERITAGE TOMATOES

Heirloom tomatoes, shallots dressing

&

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli

&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons

MAIN COURSES

Choose 1 per person

HAMACHI KAMA

Grilled asparagus, balsamic, piquillo sauce

OR

HUEVOS ROTOS

Confit potato, fried egg, Iberico ham

OR

IMPOSSIBLE ZUCCHINI (V)

Stuffed zucchini, plant based ragu, almond crumble

OR

PORCINI AND TRUFFLE RICE (V)

Porcini mushrooms, Carnaroli rice, black truffle

OR

SECRETO IBERICO PORK

Apple and lime puree, mixed salad

OR

WAGYU BEEF CHEEK

Braised beef cheek, pumpkin puree

DULCE

CREMA CATALANA

Catalan egg custard

&

CHOCOLATE BROWNIE

Chocolate, walnuts, ice cream

GROUP LUNCH VEGETARIAN MENU

◆ 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

Menus are subject to change depending on ingredient availability | Subject to 10% service charge



THE OPTIMIST



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