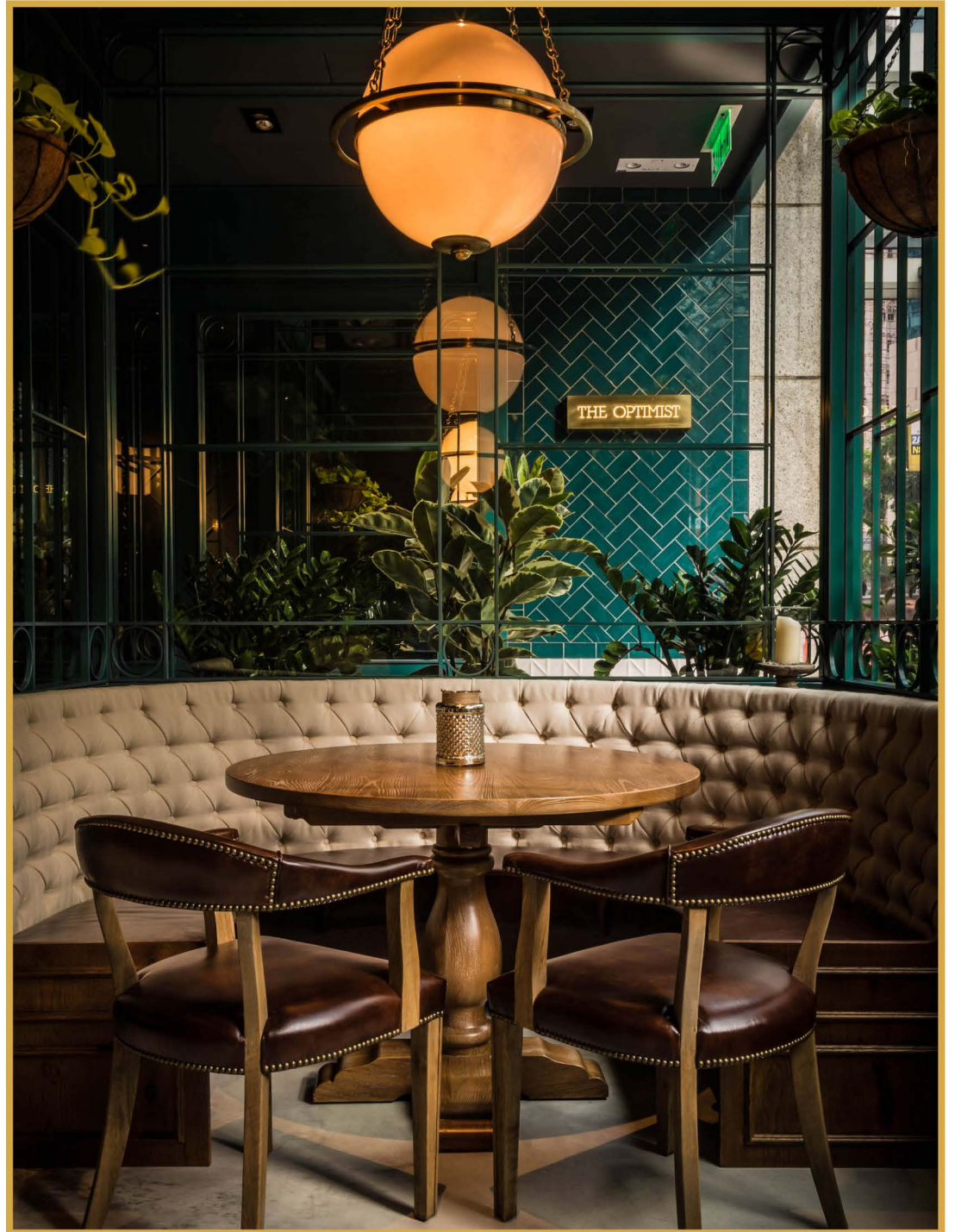
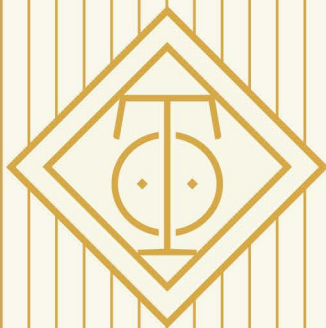




THE OPTIMIST

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.



FLOOR PLAN

CAPACITY

RESTAURANT 1ST FLOOR

Exclusive:

Seated – 72 guests
Standing – 100 guests

Semiprivate Area:

Seated – 40 guests
Standing – Unavailable without the exclusive hire of the whole floor

BAR (G/F)

Seated – 45 guests
Standing – 80 guests

TOTAL CAPACITY

Seated – 170 guests

RESTAURANT 2ND FLOOR

Exclusive:

Seated – 60 guests
Standing – 80 guests

Semiprivate Area 1:

Seated – 42 guests
Standing – Please contact Events Team

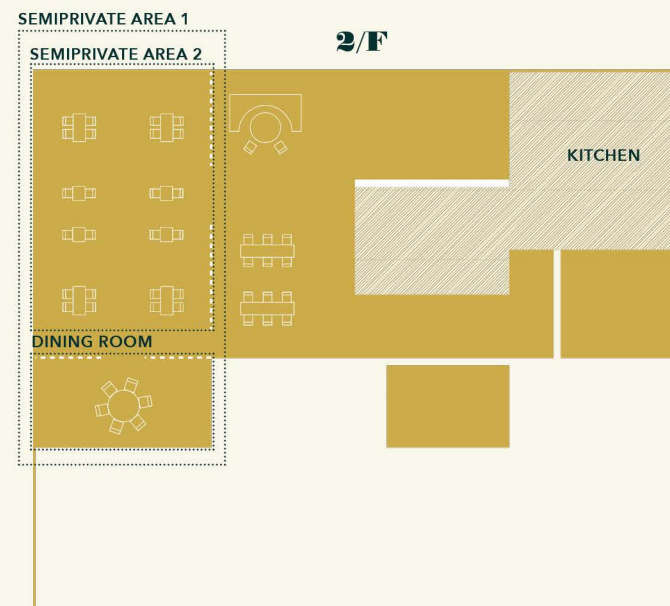
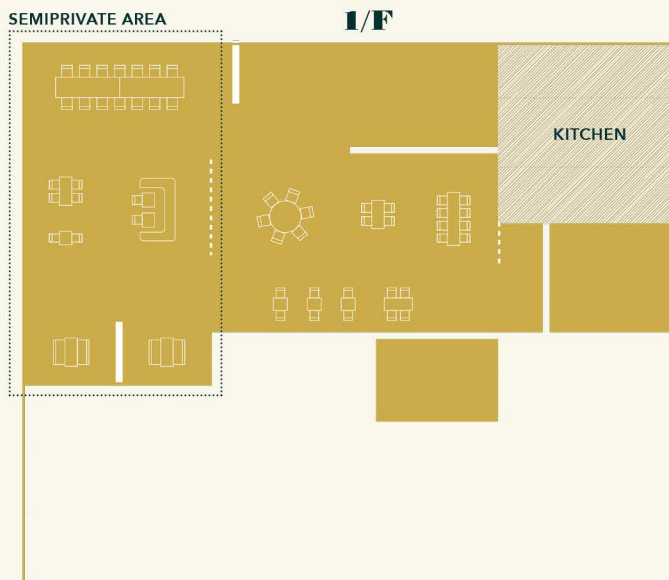
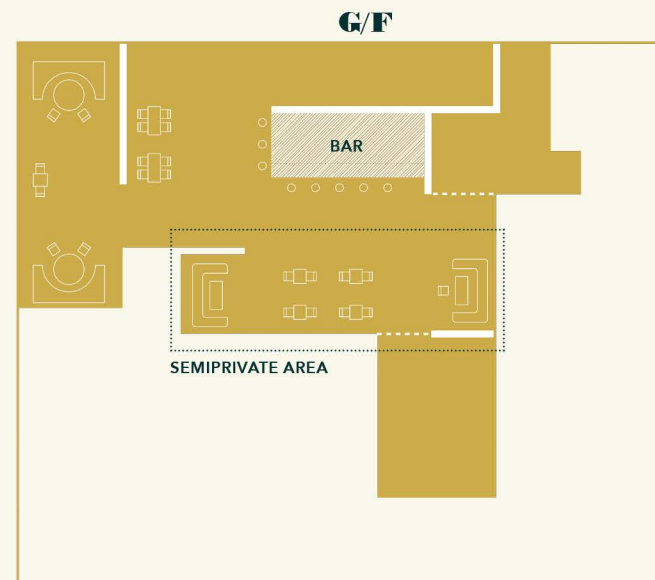
Semiprivate Area 2:

Seated – 36 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.

GROUP DINNER MENU A

◆ 568 PP ◆

TAPAS

HAM CROQUETAS

Iberico ham bechamel, crispy Iberico ham
&

PADRON PEPPERS (V)

Maldon salt, extra virgin olive oil
&

CALAMARI "A LA ANDALUZA"

Deep fried calamari, lime alioli
&

HUEVOS ROTOS

Iberico ham, chorizo
&

TUNA TARTARE

Citrus avocado mash, teriyaki sauce, cracker

PLATOS PRINCIPALES

ROASTED CHICKEN

Roasted chicken, smoke chili sauce, crispy potato
&

SEA BASS

Lobster sauce, grilled broccolini
&

JUICY LOBSTER RICE

Boston lobster, squid, onion

POSTRE

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,
honeycomb crumble

GROUP DINNER MENU B

◆ 680 PP ◆

TAPAS

HAM CROQUETAS

Iberico ham bechamel, crispy Iberico ham
&

PADRON PEPPERS (V)

Maldon salt, extra virgin olive oil
&

GAMBAS "AL AJILLO"

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

HUEVOS ROTOS

Iberico ham, chorizo
&

TUNA TARTARE

Citrus avocado mash, teriyaki sauce, cracker

PLATOS PRINCIPALES

SECRETO IBERICO PORK

Apple and lime puree, mixed salad
&

WHOLE CHARCOAL TURBOT

Homemade gueteria sauce
&

JUICY LOBSTER RICE

Boston lobster, squid, onion

POSTRES

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,
honeycomb crumble
&

CREMA CATALANA

Catalan egg custard

GROUP DINNER MENU C

◆ 880 PP ◆

TAPAS

CHARCUTERIA ESPANOLA

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

OCTOPUS CROQUETAS

Octopus bechamel, tobiko, citrus BBQ sauce
&

PADRON PEPPERS (V)

Maldon salt, extra virgin olive oil
&

GAMBAS "AL AJILLO"

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

HUEVOS ROTOS

Iberico ham, chorizo
&

RAZOR CLAMS CON CHORIZO

Razor clams, chorizo, tomatoes

PLATOS PRINCIPALES

WHOLE CHARCOAL TURBOT

Homemade gueteria sauce
&

LAMB TOMAHAWK

Slow cooked and grilled whole lamb shoulder,
roasted potatoes
&

JUICY LOBSTER RICE

Boston lobster, squid, onion

POSTRES

SIGNATURE CHURRO BAO

Vanilla ice cream, salted caramel sauce,
rosemary chocolate crumble
&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP DINNER MENU VEGETARIAN

◆ 450 PP ◆

TAPAS

PADRON PEPPERS

"Siurana" extra virgin olive oil, Maldon salt

&

TRUFFLE CROQUETAS

Truffled porcini mushrooms, mushroom flan

&

HUEVOS ROTOS

Porcini, truffle

PLATO PRINCIPAL

Choose 1 per person

IMPOSSIBLE ZUCCHINI

Stuffed zucchini, plant based homemade ragu, almond crumble

OR

PORCINI AND TRUFFLE RICE

Porcini mushrooms, Carnaroli rice, black truffle

AL LADO

HERITAGE TOMATOES

Selection of Mediterranean tomatoes, red onion, shallot vinaigrette

POSTRES

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 | 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 ◆



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

◆ 368 PP ◆

TAPAS

GAMBAS “AL AJILLO”

King prawns, garlic, chili, “Siurana” extra virgin olive oil
&

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli
&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons
&

HUEVOS ROTOS

Iberian ham, chorizo, potatoes, eggs
&

SUPER BRUNCH BOWL (V)

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

PLATOS PRINCIPALES

LAMB TOMAHAWK

Slow cooked and grilled whole lamb shoulder,
roasted potatoes
&

WHOLE CHARCOAL TURBOT

Homemade guetaria sauce

POSTRES

XXL CHURROS

Salted caramel, chocolate sauce
&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP BRUNCH MENU B

◆ 498 PP ◆

TAPAS

GAMBAS “AL AJILLO”

King prawns, garlic, chili, “Siurana” extra virgin olive oil
&

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli
&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons
&

HUEVOS ROTOS

Iberian ham, chorizo, potatoes, eggs
&

SUPER BRUNCH BOWL (V)

Mixed leave, quinoa, chickpeas, edamame, Manchego,
sunflower seed, walnuts, coriander vinaigrette

PLATOS PRINCIPALES

LAMB TOMAHAWK

Slow cooked and grilled whole lamb shoulder,
roasted potatoes
&

WHOLE CHARCOAL TURBOT

Homemade guetaria sauce
&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato “sofrito”

POSTRES

XXL CHURROS

Salted caramel, chocolate sauce
&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP BRUNCH MENU VEGETARIAN

◆ 348 PP ◆

TAPAS

PADRON PEPPERS

"Siurana" extra virgin olive oil, Maldon salt

&

TRUFFLE CROQUETAS

Truffled porcini mushrooms, mushroom flan

&

HUEVOS ROTOS

Porcini, truffle

&

SUPER BRUNCH BOWL

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

PLATOS PRINCIPALES

Choose 1 per person

IMPOSSIBLE ZUCCHINI

Stuffed zucchini, plant based homemade ragu, almond crumble

OR

PORCINI AND TRUFFLE RICE

Porcini mushrooms, Carnaroli rice, black truffle

AL LADO

HERITAGE TOMATOES

Selection of Mediterranean tomatoes, red onion, shallot vinaigrette

POSTRES

Choose 1 per person

XXL CHURROS

Salted caramel, chocolate sauce

OR

BURNT BASQUE CHEESECAKE

Wild berries sauce

Menus are subject to change depending on ingredient availability | All courses are designed for sharing on the table family style | Subject to 10% service charge

◆ 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 ◆



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

◆ 258 PP ◆

TAPAS

GAMBAS "AL AJILLO"

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

OCTOPUS CROQUETAS

Octopus bechamel, bonito flakes, aioli
&

CHORIZO A LA SIDRA

Basque chorizo, apple cider, croutons
&

HERITAGE TOMATOES (V)

Heirloom tomatoes, shallots dressing

PLATOS PRINCIPALES

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

POSTRES

Choose 1 per person

CREMA CATALANA

Catalan egg custard

OR

CHOCOLATE BROWNIE

Chocolate, walnuts, ice cream

GROUP LUNCH MENU VEGETARIAN

◆ 228 PP ◆

TAPAS

PADRON PEPPERS

"Siurana" extra virgin olive oil, Maldon salt

&

TRUFFLE CROQUETAS

Truffled porcini mushrooms, mushroom flan

&

HUEVOS ROTOS

Porcini, truffle

PLATOS PRINCIPALES

Choose 1 per person

IMPOSSIBLE ZUCCHINI

Stuffed zucchini, plant based homemade ragu,
almond crumble

OR

PORCINI AND TRUFFLE RICE

Porcini mushrooms, Carnaroli rice, black truffle

POSTRES

Choose 1 per person

CREMA CATALANA

Catalan egg custard

OR

CHOCOLATE BROWNIE

Chocolate, walnuts, ice cream



THE OPTIMIST



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