



THE OPTIMIST

✧ ✧ **FESTIVE KIT** ✧ ✧

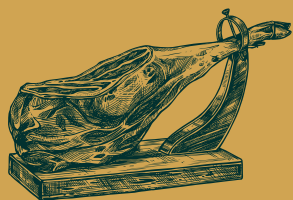
19 November - 30 December



◆ ABOUT

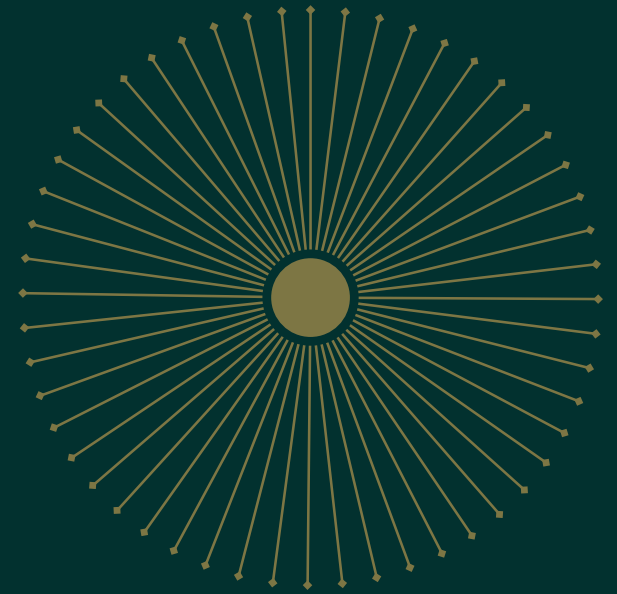
At The Optimist, we grill things. Located over three floors at 239 Hennessy Road, we are a no service-charge Barcelona chic bar and Asador-inspired restaurant which gives an authentically generous Northern Spanish experience.

Join us for a drink at our street-level bar which transports you to early 20th century Southern Europe with vintage detailing, quirky artwork and lush greenery. The softly lit ambience is a perfect place to hang out with amigos over goblets of our signature Spanish-style gin and tonics or delicious hand-crafted cocktails.



WHY THE OPTIMIST?

A venue with multiple levels; The Optimist is ideally suited for those looking for exclusive events. With two separate floors we can easily accommodate private events, affording us much more flexibility for any special requirements you may have in mind.



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

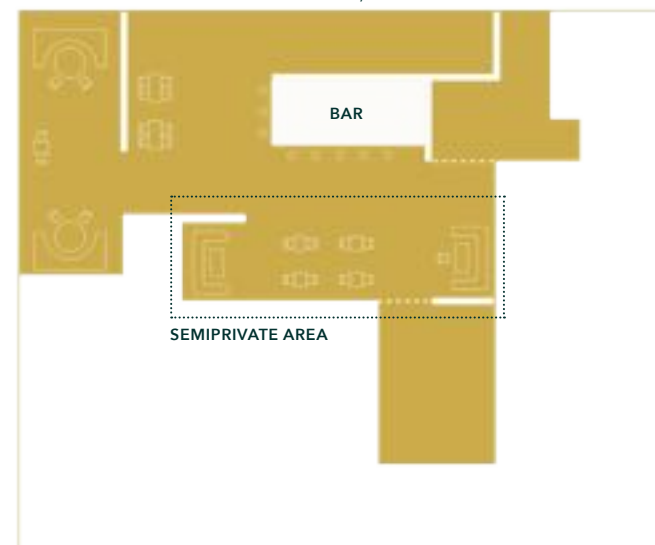
*Booking capacity is subject to government guidelines

SEMIPRIVATE AREA

1/F



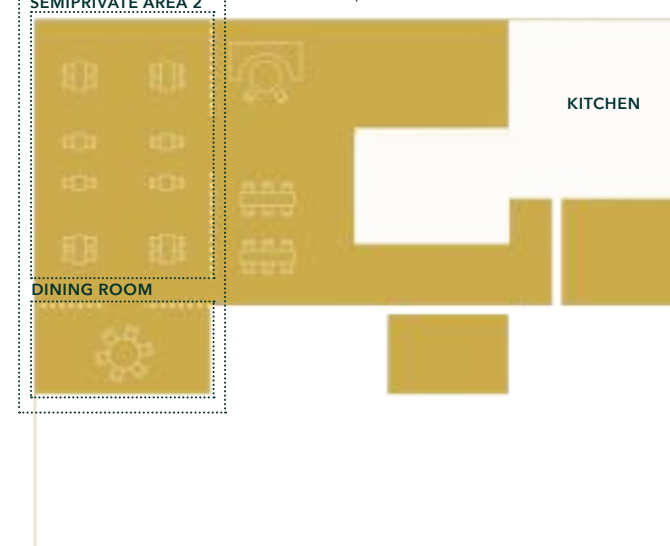
G/F



SEMIPRIVATE AREA 1

SEMIPRIVATE AREA 2

2/F



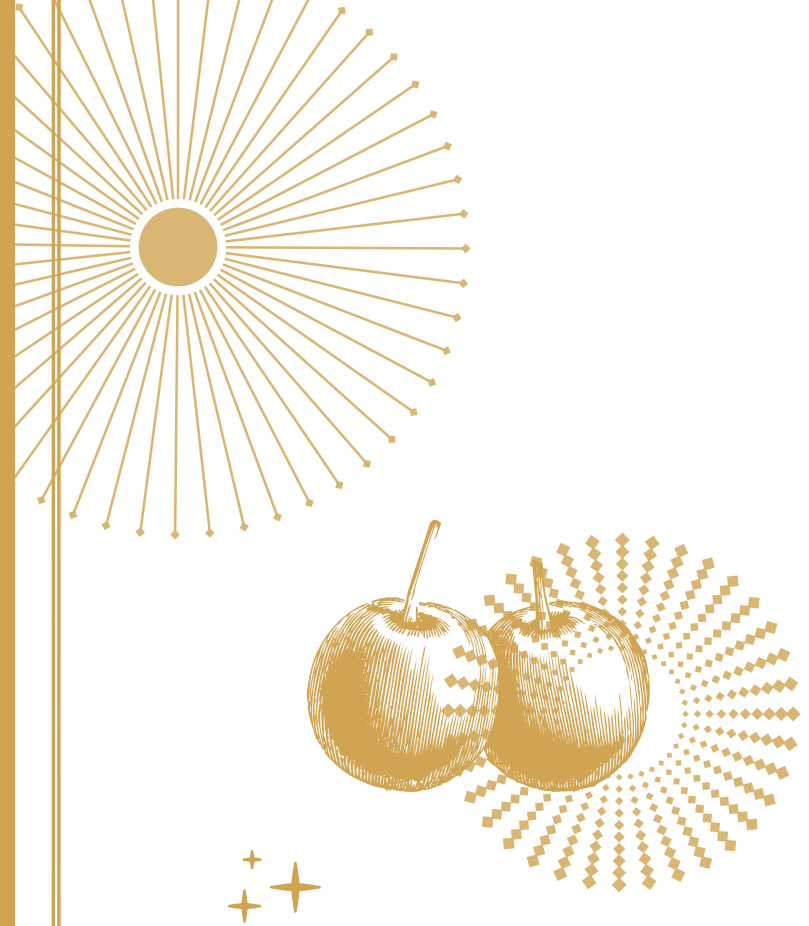
◆ Group Lunch Menus

The Optimist has created a range of group lunch packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 notice to know how many guests will join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250 per bottle (750ml) of wine or champagne only.



GROUP LUNCH MENU A

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

Please select one dish per person. For 14 guests and above we will arrange the dishes for sharing on the table family style. Vegetarian options available upon request.

Meat Stuffed Eggplant

Cheese gratin

Or

Roasted Chicken

Corn fed chicken, jospier potatoes, green mojo sauce

Or

Red Snapper Marinera

Seared snapper, tomato, seafood stock, garlic, onion, tomato & Mediterranean herb sauce

ON THE SIDE

Salad of the day

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate



GROUP LUNCH MENU B

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

Please select one dish per person. For 14 guests and above we will arrange the dishes for sharing on the table family style. Vegetarian options available upon request.

Juicy Lobster Rice

Boston lobster, bomba rice, squid sofrito

Or

Chateaubriand

Spanish beef fillet, potato, green salad, beef jus

Or

Red Snapper Guetaria

Chilli, garlic, sherry vinegar sauce

ON THE SIDE

Spinach Salad (v)

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

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Black Coffee

Basque Cheesecake

Mix of Spanish cheeses based cheesecake with balsamic red fruit compote

All courses are designed for sharing on the table family style

◆◆ No service charge. All tips go to our staff. ◆◆



VEGETARIAN LUNCH MENU

STARTERS

Manchego Cheese

12 month aged

&

Pan con Tomate

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

&

Mushroom Croquettes (v)

Boletus mushrooms

&

Pumpkin Soup (v)

Silky butternut pumpkin soup, roasted pumpkin seeds with paprika, fresh herbs

MAIN COURSES

Grandma's Lentils (v)

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

&

Broken Eggs (v)

Porcini, truffle

&

Mushroom Rice (v)

Porcini and caramelized onion sofrito, pumpkin

ON THE SIDE

Salad of the day

DULCE

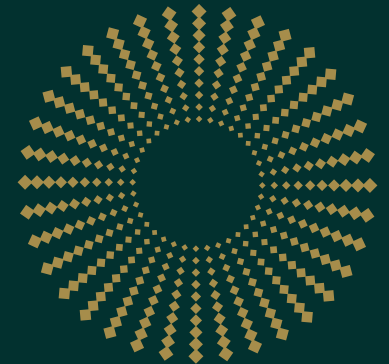
Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate



All courses are designed for sharing on the table family style

◆◆ No service charge. All tips go to our staff. ◆◆

◆ Group Brunch Menus

Please note all brunch dishes food have been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

If the main courses are to be enjoyed individually we will be able to serve up to 14 people. Any table of 14 people or above can select up to 3 different main courses for sharing on the table. Both starters and main courses will be for sharing and we will need the pre-order at least 72 hours before your brunch.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

We serve brunch every Saturday, Sunday and Public Holiday starting from 12:00pm and last order is at 2:30pm. Our last drinks order for the free flow package will be 3:00pm.

Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250 per bottle (750ml) of wine or champagne only.



GROUP BRUNCH MENU A

APERITIVO

Brunch Platter

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



STARTERS

Gambas "A la Plancha"

Blue prawns grilled on sea salt, kimuchi sauce

&

Broken Eggs "Huevos Rotos"

"Txistorra" Basque thin chorizo

&

Mushroom Croquettes (v)

Boletus mushrooms

MAIN COURSES

Please select one dish per person. For 14 guests and above we will arrange the dishes for sharing on the table family style. Vegetarian options available upon request.

Roasted Chicken

Corn fed chicken, jospier potatoes, green mojo sauce

&

Norhten Spanish Milky Lamb Shoulder

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

&

Pumpkin Seeds Crusted Salmon

Salmon, pumpkin seeds, meuniere sauce, cauliflower gratin

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

GROUP BRUNCH MENU B

APERITIVO

Brunch Platter

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



STARTERS

Gambas "A la Plancha"

Blue prawns grilled on sea salt, kimuchi sauce

&

Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potato, egg

&

Mushroom Croquettes (v)

Boletus mushrooms

MAIN COURSES

Please select one dish per person. For 14 guests and above we will arrange the dishes for sharing on the table family style. Vegetarian options available upon request.

Red Snapper al Horno

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

&

Juicy Lobster Rice

Boston lobster, bomba rice, squid sofrito

&

Chateaubriand

Spanish beef fillet, potato, green salad, beef jus

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

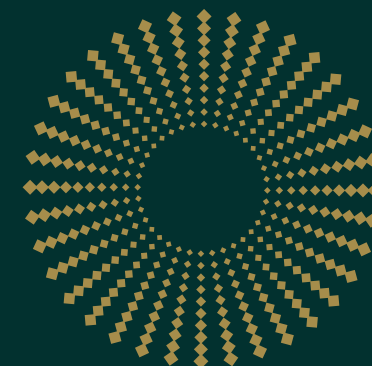
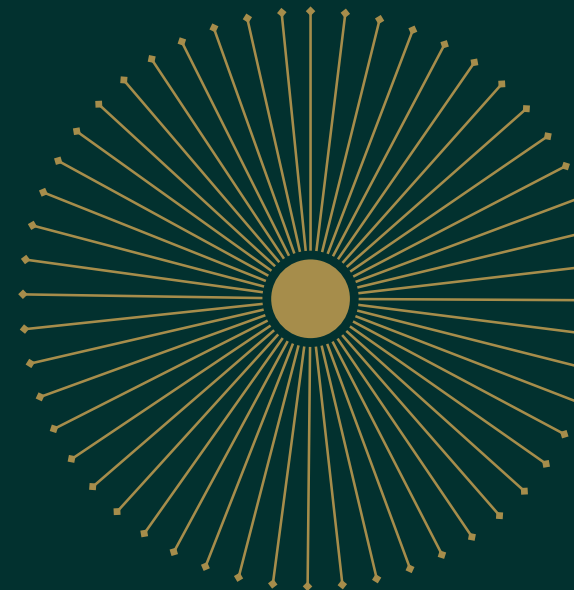
&

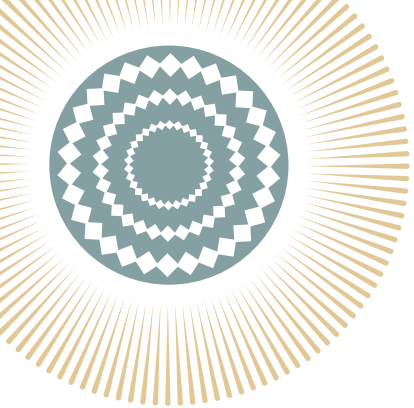
Black Coffee



All courses are designed for sharing on the table family style

◆◆ No service charge. All tips go to our staff. ◆◆





BRUNCH FREE FLOW PACKAGE

FREE FLOW

Paco Garcia Seis

Tempranillo, Rioja, Spain

Artero

Macabeo & Verdejo, La Mancha, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damn Bottles

Sangria

180 Per Person
(For 2 hours free flow)

Our free flow packages are to be enjoyed by our guests with unlimited drinks, serving one drink per person at a time only. The management might refuse serving alcoholic drinks to any guest that seems clearly intoxicated without prior notice, please drink responsibly.

Still water, sparkling water and coffee are not part of our free flow package. Filtered water is available at no charge for all our guests.

A master bill will be presented to the host of the event only. By this, we understand the person in charge of the booking, and The Optimist team, will not be responsible of separate payments. The whole bill must be settled by one person only with a maximum of 4 credit cards per party. The Optimist team will not be responsible for collecting individual payments from your group.

Please let us know in advance if you would like to reserve a table at the bar to enjoy our happy hour from 3pm to 7pm. Our team will be very happy to accommodate your group.



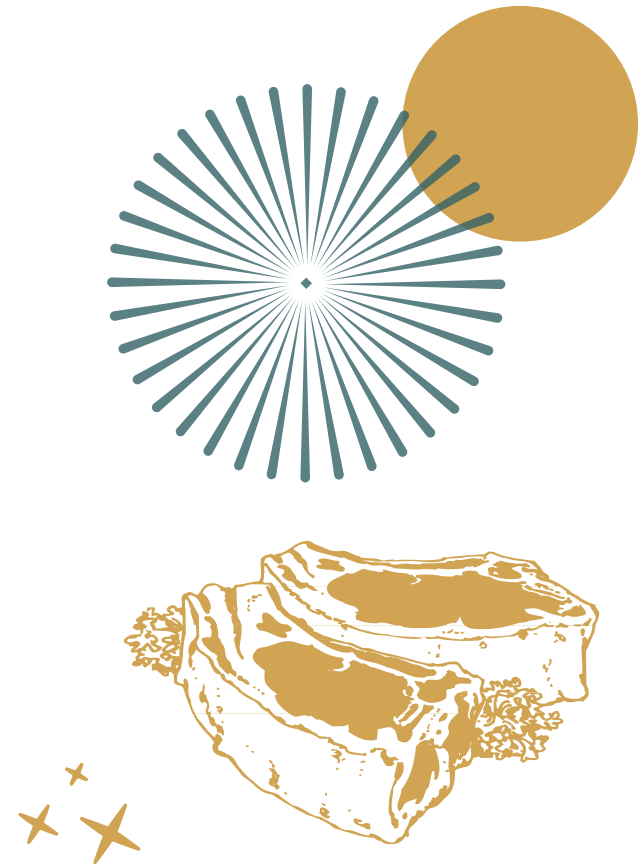
◆ Group Dinner Menus

The Optimist has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250 per bottle (750ml) of wine or champagne only.

GROUP DINNER MENU A

APERITIVO

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

&

Broken Eggs "Huevos Rotos"

"Txistorra" Basque thin chorizo

&

Calamari "A la Andaluza"

Deep fried calamari, lime alioli



MAIN COURSES

Please select three dishes to share.

½ Charcoal Roasted Young Chicken

Roasted chicken, soft herbs, crispy potatoes

&

Grilled Pork Ribs

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

&

Red Snapper

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

&

Grandma's Lentils (v)

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

ON THE SIDE

Spinach Salad (v)

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

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

GROUP DINNER MENU B

APERITIVO

Iberian Cold Cuts Platter

Acorn fed Iberian ham

STARTERS

Ham Croquettes

Iberian ham, piquillo aioli

&

Piquillo Peppers (v)

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

Please select three dishes to share.

Red Snapper al Horno

Wild caught red snapper fillet, garlic, chili, extra virgin olive oil, sherry vinegar, potatoes, tomatoes

&

Chateaubriand

Spanish beef fillet, truffled mashed potato, spinach, beef jus

&

Juicy Lobster Rice

Boston lobster, squid, onion & tomato "sofrito"

&

Northern Spain Milky Lamb Shoulder

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

ON THE SIDE

Spinach Salad (v)

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

DULCE

Chocolate Brownie

Chocolate and walnuts brownie, chocolate sauce & vanilla ice cream

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

GROUP DINNER MENU C

APERITIVO

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, chilli, "Siurana" extra virgin olive oil

&

Bluefin Tuna Tartare

Citrus avocado mash, teriyaki, cracker



Truffle Croquettes (v)

Truffled porcini mushrooms, mushroom flan

&

Chorizo "Txistorra"

Basque thin chorizo cooked in red wine sauce, piparra pepper, croutons

MAIN COURSES

Please select two dishes to share.

Suckling Pig

Spanish style suckling pig, apricot purée

&

Juicy Lobster Rice

Boston lobster, squid, onion & tomato "sofrito"

&

"Tomahawk"

Australian Angus beef

&

Spanish Turbot Fish

"Marinera style", prawn, squid, tomato, garlic, onion

ON THE SIDE

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

"Pa amb Xocolata"

Crispy thin baguette, extra virgin olive oil, maldon salt, 70% chocolate ganache

&

Basque Cheesecake

Mix of Spanish cheeses based cheesecake with balsamic red fruit compote

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



VEGETARIAN DINNER MENU



All courses are designed for sharing on the table family style

APERITIVO

Manchego Cheese

12 months aged

&

Pan con Tomate

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

STARTERS

Truffle Croquettes (v)

Truffled porcini mushrooms, mushroom flan

&

Padron Peppers (v)

Padron peppers, "Siurana" extra virgin olive oil, maldon salt

&

Broken Egg "Huevos Rotos" (v)

Porcini, truffle

420
p.p.

MAIN COURSE

Please select one dish per person.

Mushroom Rice (v)

Porcini and caramelized onion sofrito, pumpkin

Or

Eggplant al Horno (v)

Roasted eggplant, tomato stew, goat cheese, walnuts

Or

Grandma's Lentils (v)

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

ON THE SIDE

Spinach Salad (v)

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

DULCE

Flan

Egg flan, lemon cream, almond crunch

&

Berry Cheesecake

Berry coulis, cookies, white chocolate

&

Chocolate Brownie

Chocolate and walnuts brownie, chocolate
sauce & vanilla ice cream



◆◆ No service charges. All tips go to our staff. ◆◆

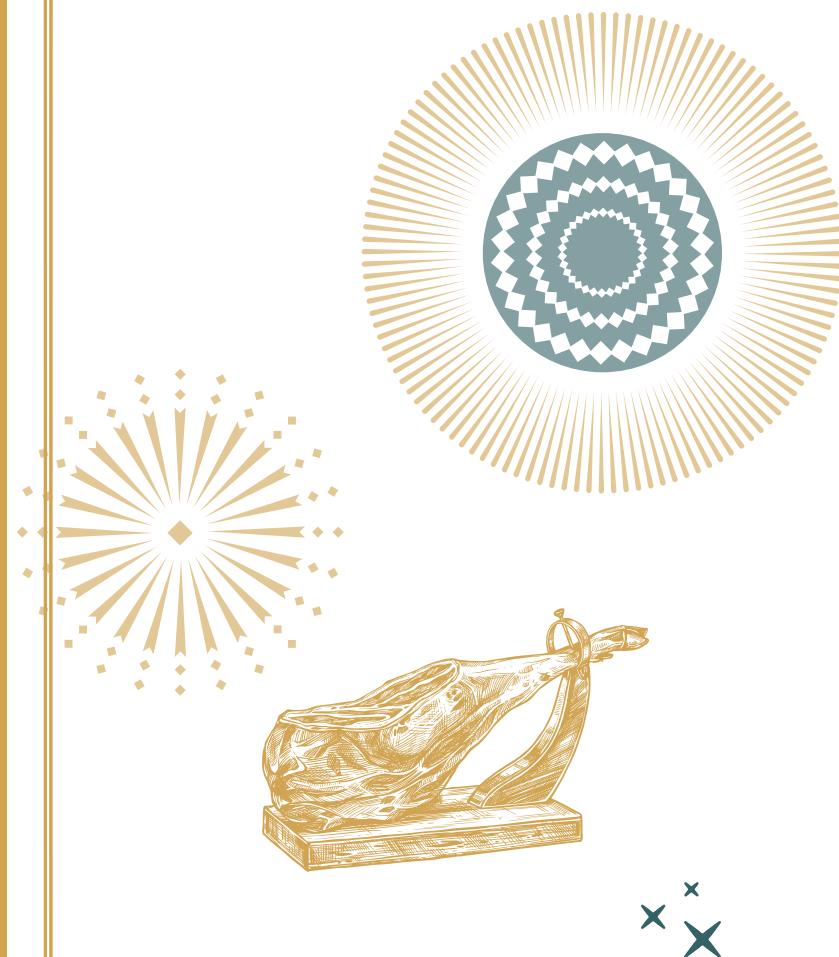
◆ Group Canapé Menus

The Optimist has created a range of canapes to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event. All our canape menus will require one menu per person only to ensure the quantity is sufficient and the party will be charged for as many guests as counted.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.



Our prices are inclusive of service as we believe it is part of what we offer.

If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250 per bottle (750ml) of wine or champagne only.



STANDING COCKTAIL

• Light bite menu A HKD 260 per person
(Please choose 4 cold options, 4 hot options and 1 dessert). This menu will be served in 1 hour.

• Light bite menu B HKD 380 per person
(Please choose 6 cold options, 6 hot options and 2 dessert). This menu will be served in 1.5 hour

All courses will be served in bite sized portions

COLD

Cold pintxos and canapes to start

Salmorejo Shots (v)

Chilled tomato soup from Cordoba

Pintxos Iberian "Paletilla" ham

Iberian ham, tomato, toast

Spanish Omelette "Tortilla de patata"

Eggs, potato, garlic aioli

Tuna Tataki

Red tuna, almond cream, ito togarashi, Japanese dressing

Tuna Tartare

Tuna, avocado, seaweed, Japanese dressing

Pintxos Crab Salad

Surimi, lettuce, egg, mayonnaise

Caprese Skewer (v)

Mozzarella, tomato, basil pesto



HOT

All of our favourite hot canapés to share

Ham Croquette

Iberian ham

Mushroom Croquettes (v)

Boletus mushroom

Chicken Skewers

Herbs marinated

Flat Iron Steak

Australian flat iron steak, chimichurri sauce

Eggplant Fries (v)

Deep fried aubergine, honey, garlic, kimuchi sauce

Garlic Prawns

Paprika, aioli

Padron Peppers (v)

Peppers, extra virgin olive oil, maldon salt

Iberian Pork Skewer

"Pincho Muruno" Iberian presa, adobo marinade

SWEET TREATS

All of our favourite hot canapés to share

Chocolate Brownie

Walnuts and chocolate sauce

Flan

Egg flan, lemon cream, almond crunch

OPTIONAL COLD STATIONS

Please choose any of the options below to compliment your canapés

Bread Station 35 per person

Baguette, ciabatta, grand champagne

Manchego Cheese or Provolone 600 per kilo

Selection of cheeses

Salad Buffet 128 per person

Selection of three salads to accompany your canapés

Salad & Cold Cuts Buffet 188 per person

Salads, cold cuts & cheeses to ensure all your guests are satisfied. Serrano shoulder ham, Spanish Chorizo, Salami, Manchego cheese & Provolone cheese.



All courses are designed for sharing on the table family style

◆◆ No service charge. All tips go to our staff. ◆◆



BEVERAGES PACKAGES



OPTION A

Artero

Macabeo, Verdejo, La Mancha, Spain

Paco Garcia Seis

Tempranillo, Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

Soft Drinks Selection

240 P.P. 2 HOURS
FREE - FLOW
(+90 for an additional hour)

OPTION B

Please note requires a minimum of 3 days' notice prior to your booking

Valdesil

Godello, Valdeorras, Spain

Luis Cañas Reserva

Tempranillo, Garnacha, Graciano, Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

House Spirits and Mixers

(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs, Tequila Olmeca Blanco, Whisky Ballantine's)

Soft Drinks Selection

320 P.P. 2 HOURS
FREE - FLOW
(+100 for an additional hour)

OPTION C

Please note requires a minimum of 3 days' notice prior to your booking

Pazo De Señorans

Albariño, Galicia, Spain

Tinto Figuero 12 Crianza

Tempranillo, Ribera del Duero, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

House Spirits and Mixers

(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs, Tequila Olmeca Blanco, Whisky Ballantine's)

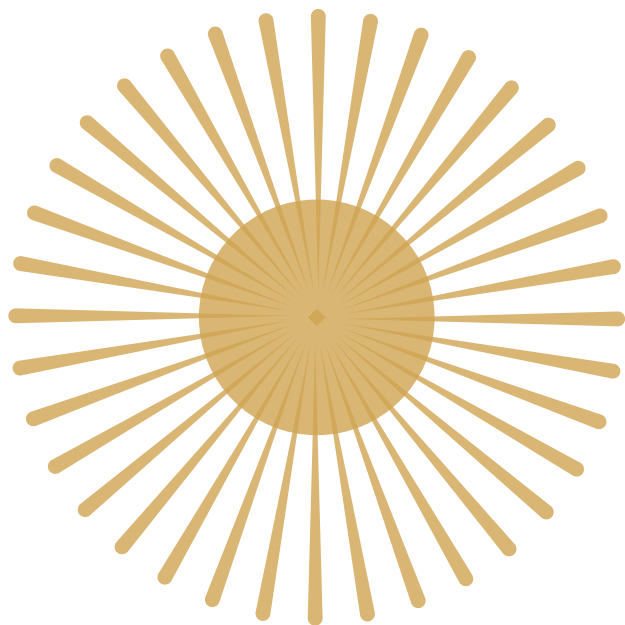
Soft Drinks Selection

420 P.P. 2 HOURS
FREE - FLOW
(+130 for an additional hour)



◆◆ No service charges. All tips go to our staff. ◆◆

NON-ALCOHOLIC BEVERAGE PACKAGE



FREE FLOW

Seasonal Juices

Soft Drinks

100 P.P. 2 HOURS
FREE - FLOW
(40 for an additional hour)

