

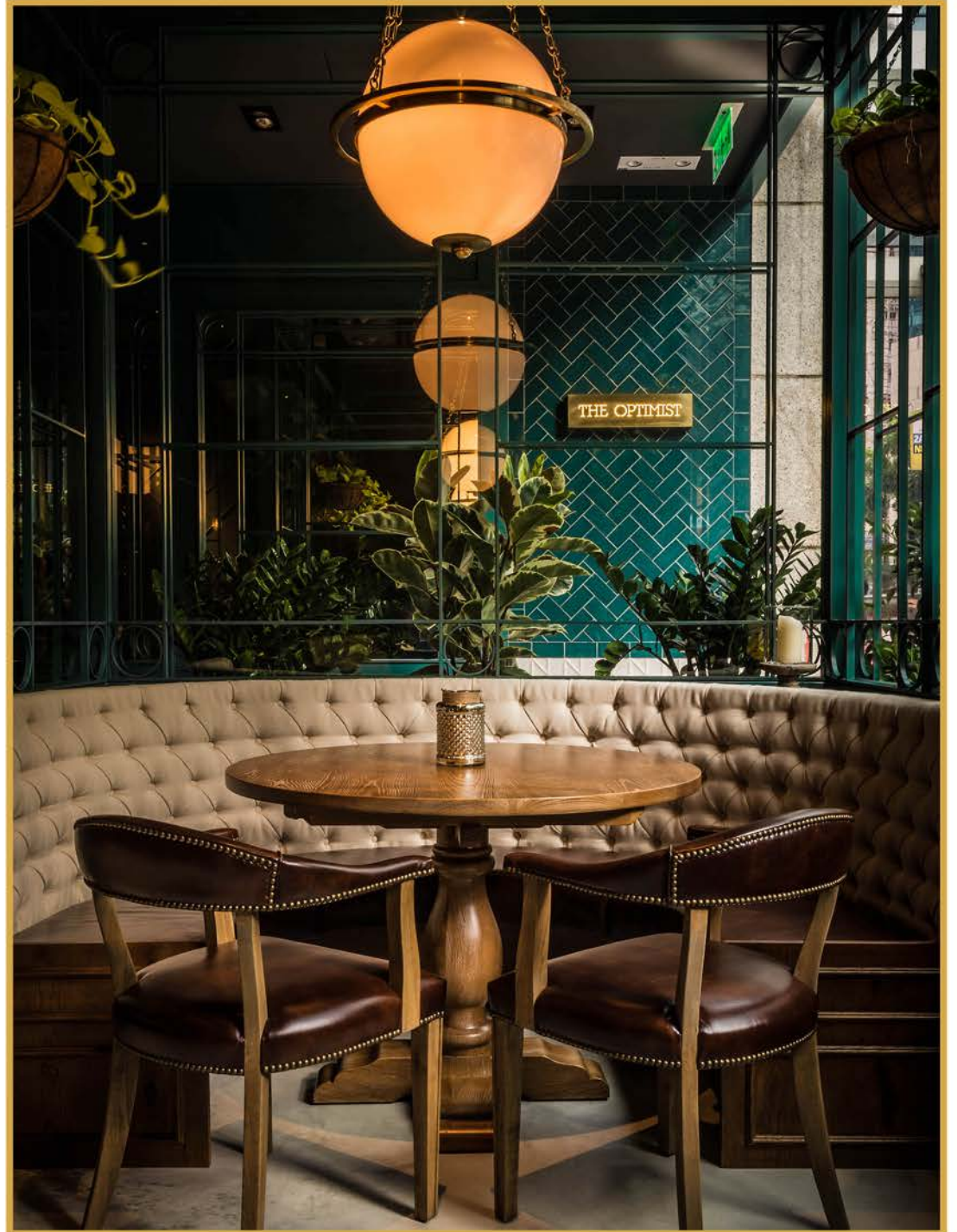


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# THE OPTIMIST

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## 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:

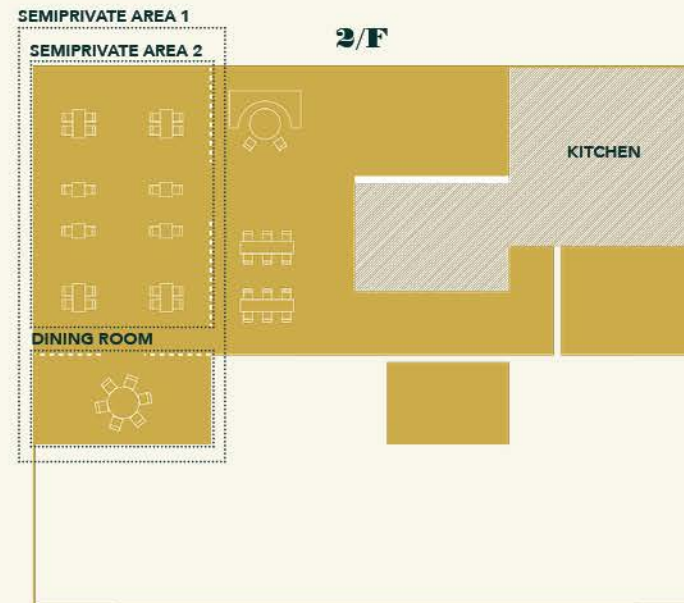
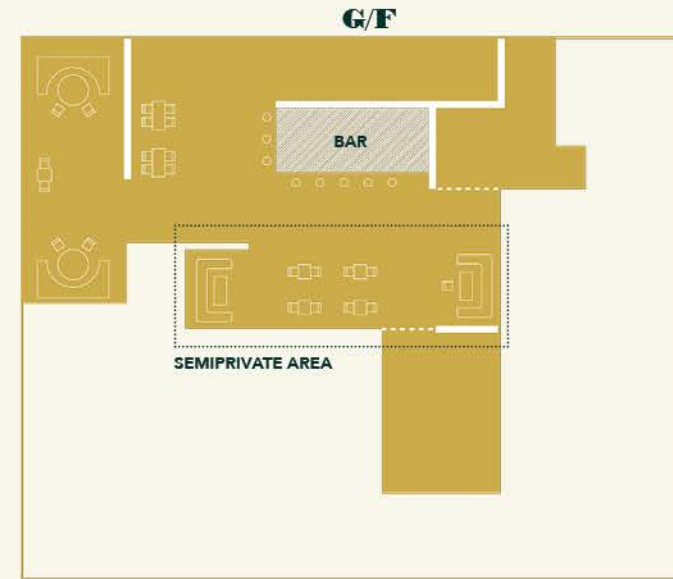
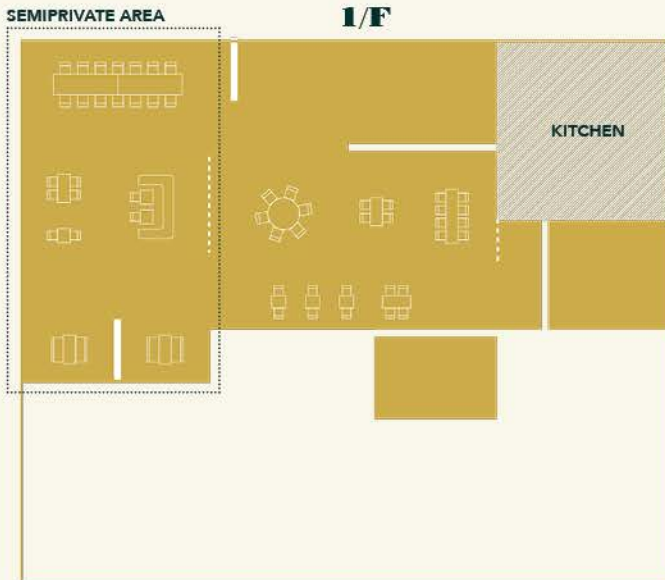
Seated – 42 guests  
Standing – Please contact Events Team

#### Semiprivate Area 2:

Seated – 36 guests  
Standing – Please contact Events Team

#### Dining Room:

Seated – 8 guests



\*Booking capacity is subject to government guidelines



## GROUP DINER 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

◆ 580 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 CROQUETTES

Truffled porcini mushrooms, mushroom flan

&

### BROKEN EGGS "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

### HAND CUT SWEET POTATO FRIES

Barbeque sauce

&

### GEM LETTUCE

Pomegranate, aged Manchego cheese, anchovy aioli

## 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

◆ 348 PP ◆

### TAPAS

#### 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

### PLATOS PRINCIPALES

#### GRILLED PORK RIBS

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

&

#### 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

### POSTRES

#### CHOCOLATE BROWNIE

Vanilla ice cream

&

#### FLAN

Egg flan, lemon cream, almond crunch

## GROUP BRUNCH MENU B

◆ 498 PP ◆

### TAPAS

#### 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

### PLATOS PRINCIPALES

#### CHATEAUBRIAND

Spanish beef fillet, truffle mashed potato, spanish, beef jus

&

#### JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

### AL LADO

#### GEM LETTUCE (V)

Baby gem lettuce, shallots, paprika vinaigrette

&

#### CRUSTED BAKED RUSTIC POTATOES (V)

Baby potato, garlic, herbs, "Siurana" extra virgin olive oil

### POSTRES

#### CHOCOLATE BROWNIE

Vanilla ice cream

&

#### 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 BRUNCH MENU VEGETARIAN

◆ 348 PP ◆

## TAPAS

### SUPER BRUNCH BOWL

Mixed leaves, quinoa, chickpea, edamame, roasted pumpkin, aged Manchego, sunflower seed, walnuts, citrus coriander dressing  
&

### PADRON PEPPERS

“Siurana” extra virgin olive oil, Maldon salt  
&

### TRUFFLE CROQUETTES

Truffled porcini mushrooms, mushroom flan  
&

### BROKEN EGGS “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

## LADO

### HAND CUT SWEET POTATO FRIES

Barbeque sauce  
&

### GEM LETTUCE

Pomegranate, aged Manchego cheese, anchovy aioli

## POSTRES

### CHOCOLATE BROWNIE

Vanilla ice cream  
&

### 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*

# ◆ 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

◆ 268 PP ◆

### TAPAS

#### 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

### PLATOS PRINCIPALES

*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

### POSTRES

#### FLAN

Egg flan, lemon cream, almond crunch

&

#### BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

## GROUP LUNCH MENU B

◆ 468 PP ◆

### TAPAS

#### 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

### PLATOS PRINCIPALES

#### CHATEAUBRIAND

Spanish beef fillet, truffle mashed potato, spanish, beef jus

&

#### JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

### POSTRES

#### FLAN

Egg flan, lemon cream, almond crunch

&

#### BERRY CHEESECAKE

Berry coulis, cookies, white chocolate

# GROUP LUNCH MENU VEGETARIAN

◆ 228 PP ◆

## TAPAS

### SUPER BRUNCH BOWL

Mixed leaves, quinoa, chickpea, edamame, roasted pumpkin, aged Manchego, sunflower seed, walnuts, citrus coriander dressings

&

### PADRON PEPPERS

“Siurana” extra virgin olive oil, Maldon salt

&

### PAN CON TOMATE

Toasted Spanish flatbread, tomato,

“Siurana” extra virgin olive oil

## 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

## POSTRES

### CHOCOLATE BROWNIE

Vanilla ice cream

&

### 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*





# THE OPTIMIST



Let's Make Your Event Happen!  
| Contact | [groups@piratagroup.hk](mailto:groups@piratagroup.hk)  
We'd love to host you.