



Set Lunch

3 COURSE – \$38 PER GUEST

COFFEE OR TEA INCLUDED

BY CHEF WEIHAN

Appetisers

TRADITIONAL SPANISH APPETISER BOARD

charcuterie • marinated anchovy • cheese
• tomato dressing • cristal bread

BUTTER HEAD LETTUCE SALAD

salted anchovy • soft-boil egg • grated manchego cheese • aioli sauce

JAPANESE BLUEFIN TUNA TARTARE

shaved fennel • avocado guacamole • avruga caviar
• anchovy remoulade (additional \$6)

BEETROOT AND VINE CHERRY TOMATOES SALAD

spanish smoked sardine • walnut • aged sherry vinegar glaze

CREAM OF MUSHROOM SOUP

black truffle ravioli • chicken • fresh chives (additional \$3)

FRIED EGG AND BRAISED LARGE SNAILS IN PEDRO XIMÉNEZ SWEET SHERRY

piquillo red pepper • mushroom • straw potato

GRILLED RED LEG PRAWN

taggiasca olive • sweet pea • tomato confit •
whole grain mustard sauce (additional \$6)

SPANISH OCTOPUS LEG A LA PLANCHA

padrón pepper • tomato • garlic slivers • balsamic glaze
(additional \$6)

Mains

POACHED CORN-FED YELLOW CHICKEN BREAST

seasonal mushroom • cauliflower • carrot purée • morel cream sauce

BUTTER ROASTED PACIFIC CODFISH

braised white cabbage • sweet peas • bacon lemon butter sauce

BRAISED AUSTRALIAN BEEF CHEEK

mashed potato • caramelized pearl onion • carrot
tempranillo wine reduction sauce

CHARCOAL-GRILLED SPANISH IBERICO PORK PLUMA

caramelized onion • grilled holland leek •
bacon brown butter sauce (additional \$6)

CHARCOAL-GRILLED MARINATED WELSH LAMB LEG

mashed potato • artichoke • smoked bell pepper sauce

TRADITIONAL BASQUE SEAFOOD STEW

tuna • clam • squid • prawn • tomato • potato • piquillo pepper
(additional \$10)

BROTHY SEAFOOD SAFFRON RICE

crab meat • prawn • clam • japanese scallop • squid (additional \$10)

CHARCOAL-GRILLED AUSTRALIAN STOCKYARD BEEF TENDERLOIN

caramelized french shallot • red cabbage • carrot purée •
truffle reduction (additional \$15)

Desserts

SEASONAL BERRIES PAVLOVA

fresh mint • raspberry coulis

CHURROS

cinnamon sugar • chocolate sauce

DARK CHOCOLATE TARTLET

feuilletine • almond (additional \$3)

POACHED PEAR IN RED WINE

vanilla ice cream

SORBET / ICE-CREAM

lemon sorbet or vanilla ice cream (single scoop)

FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)