



# Set Lunch

3 COURSE – \$42++ PER GUEST

+\$2 FOR COFFEE OR TEA

+\$12 FOR WINE BY THE GLASS

(choice of cava, white wine or red wine)

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 OCEAN TROUT

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)