



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

HOME-MADE SMOKED SALMON SALAD

butterhead lettuce • grated manchego cheese
caper berries • aioli sauce

JAPANESE BLUEFIN TUNA TARTARE

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

BURRATA CHEESE

vine cherry tomatoes • caramelized walnut • sherry vinegar glaze

LOBSTER BISQUE

clayfish and croutons • touch of brandy (additional \$3)

SCRAMBLED EGGS WITH TRUFFLE REDUCTION

porcini mushroom • serrano ham • straw fries

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

ROASTED CORNFED YELLOW CHICKEN BREAST

seasonal vegetable • cream of porcini mushroom sauce

GRILLED GREENLAND HALIBUT

piquillo pepper • roasted parsnips • lemon caper sauce

BRAISED AUSTRALIAN BEEF CHEEK

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

GRILLED IBERICO PORK FLANK STEAK

pickled red cabbage • potatoes • butter bacon sauce (additional \$6)

GRILLED PROVENCAL LAMB RUMP

provencal vegetable with tomatoes • natural jus

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)

GRILLED GORINA 100 DAYS GRAIN FED RIBEYE 250G

salad • french fries • red wine reduction sauce (additional \$15)

Desserts

FINE APPLE TART

almond dragee • vanilla ice cream (additional \$2)

CHURROS

cinnamon sugar • chocolate sauce

DARK CHOCOLATE TARTLET

feuilletine • almond (additional \$3)

CHOUX PUFF CREME PATISSIER

seasonal berries • baked almond

SORBET / ICE-CREAM

lemon sorbet or vanilla ice cream (single scoop)

FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)

PRICES ARE SUBJECTED TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE