



# 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 •  
avrug a 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 \$3)

### 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)