



Set Lunch

3 COURSE – \$42++ PER GUEST

+\$3 FOR COFFEE OR TEA

+\$12 FOR WINE BY THE GLASS

(choice of cava, white wine or red wine)

BY CHEF WEIHAN

Appetisers

OCEAN TROUT TARTARE

avocado guacamole • artisan cracker

CREAMY MUSHROOM SOUP

chicken and croutons • touch of cream

BURRATA CHEESE

mesclun salad • caramelized peach • toasted walnut • peach dressing

GARLIC BUTTER CLAMS

white wine sauce • spanish crystal bread (additional+\$6)

SPANISH OCTOPUS LEG A LA PLANCHA

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

CHARCOAL-GRILLED HOKKAIDO SCALLOP

green peas • cauliflower • herb butter sauce (additional+\$6)

Mains

ROASTED MAGRET DUCK BREAST

roasted potato • brussels sprouts • red wine sauce

PAN-SEARED NORWEGIAN OCEAN TROUT

chorizo ham • green lentil du puy stew

GRILLED U.S. PORK RACK

mashed potato • brussels sprouts • cranberries
bacon butter sauce

CHARCOAL-GRILLED SPANISH MORALEJO MILK-FED LAMB CHOP

grilled vegetables • chimichurri sauce (additional+\$4)

SEAFOOD SAFFRON ORECCHIETTE PASTA

wild prawns • crab meat • squid • clams • hokkaido scallop (additional+\$8)

CHARCOAL-GRILLED GORINA

100-DAY GRAIN-FED RIB-EYE STEAK

caramelized pearl onion • creamy mushroom • truffle reduction (additional+\$15)

Desserts

BURNT CHEESECAKE

blueberry jam

ICE-CREAM/SORBET

vanilla ice cream or lemon sorbet

CHURROS

cinnamon sugar • chocolate sauce

GLAZED DARK CHOCOLATE CAKE

raspberry coulis

CHEESE PLATTER

quince jelly • crackers (additional+\$2)