



Valentine's Day

9 COURSE – \$228++ PER COUPLE

TOP UP \$22 FOR 2 GLASSES OF 2016 MARTA, RESERVA BRUT, CAVA

BY CHEF WEIHAN

TO SHARE

Sharing Cold Tapas

CAPRICO DE SANTOÑA

Piquillo pepper stuffed with tuna
| Anchovy remoulade

CARPACCIO DE CARNE

Beef carpaccio | Olive crouton | Grated
Manchego cheese | Truffle aioli sauce

BURRATA CON GAZPACHO

Burrata cheese | Gazpacho |
Quince jelly | Dice vegetables

Sharing Hot Tapas

CARACOLES ESTOFADOS

Braised large snails in Pedro Ximénez
sweet sherry | Truffle scrambled eggs

PULPO A LA PLANCHA

Grilled Spanish leg |
Padron pepper | Tomato

GUISADO DE MARISCOS CON AZAFRÁN

Saffron seafood stew

Choice of 2 Main course

LANGOSTA DE BOSTON ASADA

Roasted Boston Lobster | Tomato confit | Taggiasca olives | Whole grain mustard

OR

AUSTRALIANA WAGYU A LA PARRILLA

Charcoal grilled Australian Wagyu striploin | Sweet and sour baby onion
| Mashed potato | Tempranillo wine reduction sauce

Dessert to share

MARQUESA DE CHOCOLATE

Homemade chocolate marquise | Baked almond praline

PAVLOVA

Seasonal berries | Meringue | Fresh mint | Raspberry coulis

PRICES ARE SUBJECTED TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE