



1 to 31 December

CHRISTMAS SET MENU

\$128⁺⁺
(MIN 2 PAX TO DINE)

AMUSE BOUCHE

OSTRAS CON VERJUS Y UVA DE MAR

14-Days Sea Ripened Sakoshi Bay Oyster | Verjus | Sea Grapes

1ST COURSE

LOMBARDA Y REMOLACHA CON VIEIRA

Red Cabbage & Beetroot Gazpacho | Sashimi Grade Senrei Scallop
Charred Fig | Black Olive Dust | Coliflor

2ND COURSE

TUETANO ASADO CON CARRILLERA DE WAGYU

Wagyu Beef Cheeks | Bone Marrow | Crispy Sourdough
Saffron | Pearl Onion | Manzana Gel

MAINS

(PLEASE CHOOSE 1)

COSTILLAS IBERICA

Sustainably Raised Talavera Iberica
Pork Spare Rib | Moutarde Sauce
Quinoa | Wild Carrot Textures

OR

SUQUET DE PEIX

Catalonian Seafood Stew | Crab Broth
Sofrito | Red Mullet | Clams
Parsley Oil | Togarashi Pepper

FINAL COURSE

TURRON

Nougat Cake | Raspberry Ice Cream | Hazelnut Streusel

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
KINDLY INFORM US OF ANY DIETARY RESTRICTIONS.



DINNER MENU

TAPAS

Encurtidos

Gordal Olives | Cornicabra Olives | Piparras Peppers

10

Gambas Al Ajillo

Tiger Prawns Sautéed in Olive Oil | White Wine
Garlic | Bird's Eye Chilli | Parsley

14 (S) / 26 (R)

Coca De Higos Y Foie Con Vermouth

Foie Gras | Grilled Figs | Spanish Flatbread | Vermouth Reduction

30

Pulpo A La Parrilla Con Papas Arrugadas Y Mojo

Smoky Grilled Octopus | Baby Potatoes
Purple Potatoes | Coriander | Paprika Sauce

36

Ensalada De Verano

Heirloom Tomatoes | Shallots | Charred Cucumbers
Idiazabal Cheese Foam | Sherry Vinegar | Dry Olives

18

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Kindly inform us about your dietary restrictions and/or food allergies upon
ordering. All menu items are subject to seasonal availability.*

TAPAS

Esparragos Blancos

Sous Vide White Asparagus | EVOO | Sea Salt

10 (S) / 16 (R)

Almejas Al Vino Blanco Con Sofrito

Steamed Clams | Garlic | Bird's Eye Chili | White Wine
Sofrito | Parsley

14 (S) / 25 (R)

Fideua De Calamares

Squid Ink Spanish Noodles Paella | Crispy Calamari

20

Flor De Calabacin

Deep Fried Courgetti Flower Stuffed With Goat
Cheese Tomato Chutney | Truffle Honey

14 (S) / 26 (R)

Piquillos Rellenos De Bacalao

Piquillo Pepper | Stuffed Atlantic Cod Fish

14 (S) 2 pieces / 24 (R) 3 pieces

Pimento Del Padron Con Sal

Fried Padron Pepper | Sea Salt

16

TAPAS

Vieras A La Plancha Con Sobrasada Iberica

Pan Seared Hokkaido Scallops | Ibérico Chorizo Paste
Almonds | Sweet Pea Purée

38

Tuetano Asado Con Carrillera De Wagyu

Bone Marrow | Wagyu Beef Cheeks | Pedro Ximenez | Onion
Golden Raisin Purée Sourdough | Parsley

28

Seafood Salpicón

Prawns | Hokkaido Scallops | Crab Meat | Octopus
Capsicum | Roma Tomatoes | Onions | Sherry Vinegar

24

Escabeche De Setas Con Huevo

Slow Cooked Egg Served With Confit Mushrooms
Potato Foam | Truffle Oil
(Add \$6 For Ibérico Ham)

22

SOUP

Consommé Al Jerez

Sherried Consommé | Hokkaido Scallop | Morel Mushrooms

26

Guiso De Pescador

Fisherman's Stew | Black Mussels | Clams | Langoustines

26

SPANISH DELICACIES

Cinco Jotas '5J' Jamon Iberico

5J Ibérico Ham | Toasted Bread | Tomatoes

46

Selección De Ibéricos

Iberian Cold Cuts Selection | Chorizo
Salchichón Lomo | Sobrasada

34

Pan Con Tomate

Toasted Crystal Bread | Fresh Tomato Purée | Olive Oil

12

Tabla De Quesos

Cheese Platter | Idiazabal Cheese
Manchego Cheese | Truffle Honey

26

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SIGNATURE PAELLAS

Paella De Marisco 🍷

Bomba Rice | Fresh Prawns | Clams | Mussels
Sofrito | Saffron | Parsley Oil

62 (S) / 82 (L)

Arroz Negro

Squid Ink Paella | Diced Octopus | Fresh Prawns
Clams | Sofrito | Saffron | Aioli

62 (S) / 82 (L)

Paella De Chorizo Y Habitas

Spanish Chorizo Paella | Chorizo Sausage
Green Pea | Sofrito | Aioli

56 (S) / 76 (L)

Paella Vegetariana

Vegetarian Paella | Cauliflower | Broccolini
Piquillo Peppers | Sofrito | Saffron | White Corn

52 (S) / 72 (L)

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MAINS & GRILLS

Merluza En Salsa Verde 🍷

Poached Hake In Green Sauce
Clams | Baby Potatoes

52

Chuletillas De Cordero A La Brasa

Char Grilled Lamb Rack Chop
Roasted Eggplant | Figs | Yogurt

45

Carrillera De Ternera

Angus Beef Cheek Braised In Red Wine
Creamy Potato | Broccolini

42

Pluma Iberica 🍷

Grilled Pluma Ibérico Pork
Padron Peppers | Potato Foam

46

Pollo Asado Al Chilindron

Roasted Grain Fed Half Chicken | Piperrada
Baby Potatoes | Piquillo Sauce

36

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MAINS & GRILLS

Cochinillo Asado

(Serves Two Pax)

Crispy Roasted Suckling Pig
White Corn | Crispy Parsnips

92

Angus A La Parrilla

(Serves Two Pax)

200 Days Grain Fed Prime Ribeye (600g)
Piquillo Peppers | Sea Salt

118

Txuleta

Wagyu Prime Rib | Piquillo Peppers | Sea Salt

26 / 100g

Pescado A La Parrilla

(Serves Two Pax)

Slow Grilled Whole Seabass

Fennel Salad | Housemade Secret Sauce

70

Slow Grilled Whole Turbot

Housemade Secret Sauce

100

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DESSERT

Torrija

Caramelised Brioche | Smoked Vanilla Ice Cream

18

Crema Catalana

Spanish Crème Brûlée | Berries | Mint

18

Flan De Huevo

Caramel Flan | Strawberry & Citrus Segments

16

Classic Churros

Pecan Nuts | Dark Chocolate Dip

16

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