


## COLD APPETIZERS

Sourdough Bread <i>with Arbequina EVOO and home-made butters (toasted, saffron and chive)</i>	13.00
Pa amb Tomàquet <i>Crispy bread with tomato and Arbequina EVOO, 5 pcs</i>	13.00
Jamón Ibérico <i>Iberian pork cold cut cured for 36 months, 60g</i>	37.00
Salmorejo Soup <i>Tomato based cold soup and jamón ice-cream</i>	24.00
Matrimoni <i>Salt-cured anchovy, white anchovy and date on a toast, 2 pcs</i>	16.00

## HOT APPETIZERS

Mushroom Croquettes <i>Deep-fried croquettes filled with béchamel &amp; mushrooms, 2 pcs</i>	12.00
Jamón Ibérico Croquettes <i>Deep-fried croquettes filled with béchamel &amp; Jamón Iberico, 2 pcs</i>	12.00
Bomba de la Barceloneta <i>Deep fried potato ball with spicy minced beef, brava sauce &amp; aioli</i>	16.00
Ou Soufflé <i>Egg soufflé with chorizo (pork cold cut) and potatoes</i>	16.00
Galician Octopus & Pork Belly <i>with potato foam and caramelized onion</i>	21.00
 Gaig's Traditional Cannelloni <i>Fresh pasta stuffed with beef &amp; pork &amp; truffle sauce, 1pcs</i>	17.50

## GAIG RICE AND PASTA

Arròs del Senyoret <i>Traditional seafood paella-style rice, with or without ink</i>	50.00
Boston Lobster Fideuà <i>Short noodles paella-style and de-shelled lobster</i>	114.00
Suckling pig & Porcini Mushroom Rice <i>boneless suckling pig &amp; porcini mushrooms</i>	35.00
 Pigeon Rice <i>with Porcini mushrooms</i>	75.00

## MAINS

Sourdough battered hake fillet <i>from Basque Country with red capsicum, 140g</i>	54.00
Crispy Suckling pig <i>from Spain and fresh strawberries</i>	72.00
Beef Wellington <i>corn-fed beef filled steak coated with mushroom duxelles and wrapped in puff pastry, with fried Padrón Peppers and mashed potato, 200g for 2 pax</i>	145.00

## DESSERTS

Cheese platter <i>Brie de Meaux / Manchego / Bleu de Gex / Mahón</i>	28.00
Our Catalan crème Brûlée <i>Foam, toffee ice-cream, lemon syrup</i>	11.50
Namelaka <i>White chocolate mousse, hazelnut, toffee and coffee tuille</i>	17.00

 Gaig Family heritage recipe since 1869  vegetarian  gluten free \* upon request  
Please advise to your waiter/waitress of **allergies and dietary restrictions** to adapt the menu  
All prices are in SG\$ and subject to 10% service charge and prevailing goods & service tax

## NOVEMBER SET LUNCH

### STARTER SELECTION *All served*

Vichyssoise Soup (*leek, potato and onion*) served warm with Arbequina EVOO 🌿 🍴

Pintxo txistorra (*pork sausage*), Padrón pepper on bread toast \* 🌿 🍴

Caprese Salad *tomato, mozzarella cheese and basil foam* 🌿 🍴

Chicken Croquette *roasted chicken fritter* \* 🌿 🍴

Spinach Cannelloni *Fresh pasta stuffed with spinach, nuts, raisins & truffle sauce* 🌿 🍴

### MAIN *Choose one*

Secreto Ibérico Rice *Iberico pork paella-style rice* \* 🌿 🍴

Fish and Seafood Suquet *pan seared barramundi fillet with Argentinian prawn and clams stew* 🍴 (+\$7)

Beef Spider Steak *pan seared beef spider steak with oven roasted vegetables* 🍴

### DESSERT or COFFEE

Brownie *home-made brownie with hazelnuts, vanilla ice-cream and fresh strawberries* 🌿 🍴

65.00 per person

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## GAIG CLASSICS TASTING MENU

*A collection of our dishes that you simply can't leave without trying*


Salmorejo Soup *Tomato based cold soup and jamón ice-cream* \* 🌿 🍴

Pa amb Tomàquet & Jamón Ibérico *Bread, tomato & EVOO & Iberian pork cold cut* 🍴 🌿

Matrimoni *Salt-cured anchovy, white anchovy and date on a toast*

Jamón Ibérico Croquette *Deep-fried croquettes filled with béchamel & Jamón Ibérico* \* 🌿 🍴

Bomba de la Barceloneta *Deep fried potato ball with spicy minced beef, brava sauce & aioli*

 Gaig's Traditional Cannelloni *Fresh pasta stuffed with beef & pork & truffle sauce* \* 🌿 🍴

Seafood Fideuà *Short noodles paella-style with Carabinero prawn (with or without ink)*

Crispy Suckling pig *from Spain and fresh strawberries* 🍴 🌿

Our Catalan crème Brûlée *Foam, toffee ice-cream, lemon syrup* 🌿 🍴

130.00 per person | 235.00 per person with Wine pairing (5) | Served to entire table only

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