

Set lunch

Starters ++ 13 SGD

Tartar de atun y aguacate

Tuna and avocado tartar served with “ajo blanco”
Or

Sopa de otoño

Pumpkin cream soup served with poach egg and chestnut foam
Or

Brocollini

Broccoli sprout, and brussels served with “romesco”
Or

Ensalada mixta

Healthy green and walnuts salad
Or

Terrina de queso fresco

Fresh cheese terrine, honey olive oil and toasted bread

Main courses

++ 17 SGD

Pescado del dia

Grilled Fish of the day with beetroots and clams
Or

Filete de ternera

Sirloin steak, new potatoes and “mojo picon” +4. p.p.
Or

Pollo al ajillo

Grilled chicken “ajillo style”, cauliflower puree
Or

Pluma iberica

Grilled iberian pork “pluma”, quince and apple compote +4. p.p.
Or

Albondigas de ternera

Veal cheeks meatballs, brussels sprouts and truffle mash potatoes
Or

Arroz mar y montana

Chicken and seafood paella +4 p.p.

Desserts

++ 5 SGD

Tarta de chocolate con helado de vanilla

Chocolate tart with vanilla ice cream
Or

Sorbete de fruta

Fruit sorbet
Or

Crema Catalana

Catalan style toasted cream custard
Or

Tarta de Whisky

Whisky cake
Or

Seleccion de manchego

Manchego platter +4. p.p.