



WINE PAIRING MENU

\$118⁺⁺ per pax

Additional \$48⁺⁺ for wine pairing
Min. 2 pax to dine

Amuse Bouche

Pan Con Tomate y Chorizo

Crystal Bread | Fresh Grated Tomato | Iberico Chorizo

Starter

Langosta Pochada

Poached Lobster with Salsa Rosa | Shallot | Radish | Paprika
Contains alcohol

Torres Viña Esmeralda Rosé

Appetiser

Fideua De Calamaries

Spanish Noodle on Scallop Shell | Sofrito | Crispy Baby Squid | Garlic Aioli

Miguel Torres Las Mulas Organic Sauvignon Blanc

Soup

Consome de Tomate

Tomato Consomme | Goat Cheese | Heirloom Cherry Tomato | Hokkaido Scallops

Txakoli

Main

Wagyu A La Parrilla

Char-Grilled Wagyu Tri-tip | Padron Pepper
Butter Roast Mushroom | Salsa Espanola | Potato Foam

Álvaro Palacios Camins del Priorat

Dessert

Bunuelos De Viento

Spanish Donuts | Dark Chocolate Sauce | Snow Sugar

Gramona Vi de Glass Gewürztraminer

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability. Wines will be paired at 60ml a glass.