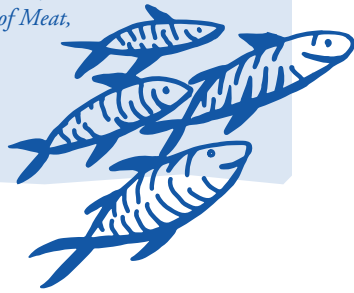


OUR SPECIALS

We have different specials every day
Fresh Fish, Seafood and unique cuts of Meat,
available in limited edition dishes!

CHECK WITH
YOUR SERVER!



STARTERS

TO BEGIN WITH...

Canadian Oysters N2 (half dozen / dozen) ✕ with Passion Fruit Ponzu, Pickled Onion & 'Piparra' Peppers	40 / 72
Oscietra Caviar & Blinis 🍷 30g of Caviar, served with all condiments	120
'Pa de Fedge' - home-made Catalan Pork Paté served with Pickles	20
FOC Duck Rillette with Ice Plant & Pomegranate	26
Ibérico Ham ✕ 36-months cured Spanish Jamón Ibérico	30
Whole Baked Brie Cheese 🍷 ✕ 🍷 with Mediterranean Herbs & Chili Dressing	32
Crystal Bread with Tomatoes 🍷 Toasted Crystal bread with Grated Tomatoes, Salt & EVOO	12
Home-made Sourdough Bread 🍷 🍷 served with Smoked Butter, EVOO & Modena Balsamic Vinegar	14

SALADS

Baby Gem Salad ✕ with Smoked Anchovies & Escabeche Ibérico Pork Presa	22
Burratina & Tomato Salad 🍷 with Ibérico Ham, 'Salmorejo' & Eggs	28
Mediterranean Sea Urchin & Mackerel Salad ✕ with Potatoes, Sea Urchin, Smoked Japanese Mackerel & Sago Crackers	34

HOT & SIZZLING

'Tortita Camarones' - Sakura Ebi Prawns Fritters with Sriracha Mayonnaise	18
FOC Fish & Chips Battered Fish with Hand-cut Fries	22
Ibérico Ham Croquetas 🍷 Deep-fried Croquettes with creamy Ibérico ham filling, 4pcs	14
Mushroom Croquetas 🍷 🍷 Deep-fried Croquettes with creamy Mushroom filling, 4pcs	12
Hand-cut Truffle Fries 🍷 🍷 with Manchego Cheese & Black Truffle Cappuccino foam	16

PAELLAS

Please take note that all Paellas will take
~30 mins to prepare
2 pax / 4 pax



Mediterranean Squid Ink Paella ✕ with Prawns, Scallops & home-made Aioli	46 / 92
Ibérico Pork Paella ✕ with Ibérico Secreto & 'Butifarra' Sausage	42 / 84
Chicken & 'Carabinero' Red Prawn Paella ✕ with Spring Chicken & Spanish 'Carabinero' Red Prawns	50 / 100
Mushroom & Green Asparagus Paella 🍷 ✕ with Black Truffle Aioli	40 / 80

Add on 'Carabinero' Red Prawn to your Paellas ✕ + 14.00/pc

FROM THE SEA

Charcoal-grilled Octopus Leg ✕ with Chimichurri, Potatoes & Olives	42
Pan-seared Hokkaido Scallops ✕ with Porcini Mushrooms sauce, Green Asparagus & Ibérico Ham	34
Prawns 'al ajillo' ✕ Argentinian Prawns with rich garlic sauce, 9pcs	30
'Carabinero' Red Prawns ✕ 'al ajillo' or grilled, 4pcs	40

'A LA PARRILLA' - BBQ

Home-made Chorizo 'Parrillero' ✕ Grilled Spanish Ibérico Pork Paprika Sausage, 250g	22
Ibérico Pork Ribs ✕ Grilled Ibérico Pork Ribs	32
Spring Chicken ✕ marinated with Mediterranean Dressing	30
FOC 'Parrillada' ✕ Assorted Meat Platter: Spring Chicken, Chorizo Sausage, Beef Tenderloin, 'Butifarra' Sausage, Lamb Ribs	58
Choose 1 sauce: 🍷 ✕ Aioli, Chimichurri, Red Mojo, Green Mojo, 'Romesco' Sauce (contains gluten & nuts)	
Additional sauce +2\$ / each	

TRADITIONAL ROAST

Recommended for 2-3 guests

Crispy Roasted Suckling Pig (quarter) ✕ with Panadera Potatoes	88
Roasted Baby Lamb Shoulder ✕ with Panadera Potatoes	98

SIDES

Sweet Organic white Corn 🍷 ✕ 🍷 with Roasted Apple Curry Foam	14
Sautéed Cauliflower 🍷 ✕ 🍷 with Smoked Aubergine & Pine Nuts	14
Charlotte Potatoes 🍷 ✕ with Aioli, Red & Green Mojo Sauce	14
Roasted Pumpkin 🍷 ✕ 🍷 🍷 with Walnuts, Feta Cheese & Mustard Vinaigrette	16
Charcoal-grilled Leeks 🍷 🍷 with Spanish 'Romesco' Sauce	16

SWEET ENDINGS

'Crema Catalana' ✕ ✕ 🍷 Catalan Crème Brûlée with Lemon Sorbet	14
Basque Cheesecake 🍷 ✕ 🍷 Burnt Cheesecake with creamy filling & Strawberry Sorbet	14
Chocolate Soufflé with Salted Caramel Ice Cream 🍷 🍷 ~12 minutes preparation time	14
Matcha Green Tea Mojito 🍷 ✕ 🍷 Lime & Mint Sorbet, Rum Cream & Roasted White Chocolate	14
'Ying Yang' Cracker 🍷 🍷 🍷 with 'Dulce De Leche' & Passion Fruit filling	16
FOC Ice Cream Cup 🍷 ✕ 🍷 Strawberry, Chantilly & Vanilla Ice Cream with Vanilla Cream, Caramel & Biscuits (biscuits contain gluten)	14
FOC Fruit Platter 🍷 ✕ seasonal Fruit selection	14

FOCSENTOSA

All Prices are subject to Service Charge & GST

Dining with friends? We can split your bill onto 4 cards (maximum)

🍷 Vegetarian ✕ Gluten-Free 🍷 Contains Nuts 🍷 Contains Dairy