



Set Lunch

3 COURSE - \$42++ PER GUEST

COFFEE OR TEA INCLUDED

BY CHEF WEIHAN

Appetisers

TRADITIONAL SPANISH APPETISER BOARD

charcuterie • marinated anchovy • cheese
• tomato dressing • cristal bread

BUTTER HEAD LETTUCE SALAD

salted anchovy • soft-boil egg • grated manchego cheese • aioli sauce

JAPANESE BLUE FIN TUNA TARTARE

shaved fennel • avocado guacamole • Avruga caviar
• anchovy remoulade (additional \$6)

BETROOT AND VINE CHERRY TOMATOS SALAD

spanish smoked sardines • walnuts • aged sherry vinegar glaze

CREAM OF MUSHROOM SOUP

black truffle ravioli • chicken • fresh chive (additional \$3)

FRIED EGG AND BRAISED LARGE SNAILS IN PEDRO XIMENEZ SWEET SHERRY

piquillo red pepper • mushrooms • straw potato

GRILLED RED LEG PRAWN

taggiasca olives • sweet peas • tomato confit •
whole grain mustard sauce (additional \$6)

SPANISH OCTOPUS LEG A LA PLANCHA

padrón pepper • tomato • garlic slivers • balsamic glaze
(additional \$6)

Mains

POACHED CORN-FED YELLOW CHICKEN BREAST

seasonal mushroom • cauliflower • carrot puree • morel cream sauce

BUTTER ROASTED OCEAN TROUT

braised white cabbage • sweet peas • bacon lemon butter sauce

BRAISED AUSTRALIA BEEF CHEEK

mashed potato • caramelized pearl onion • carrot
tempranillo wine reduction sauce

CHARCOAL GRILLED SPANISH IBERICO PORK RACK

caramelized onion • grilled holland leek •
bacon brown butter sauce (additional \$6)

CHARCOAL GRILLED MARINATED WELSH LAMB LEG

mashed potato • artichoke • smoked bell pepper sauce

TRADITIONAL BASQUE SEAFOOD STEW

tuna • clam • squid • prawn • tomato • potato • piquillo pepper
(additional \$10)

BROTHY SEAFOOD SAFFRON RICE

crab meat • prawns • clams • japanese scallops • squid (additional \$10)

CHARCOAL GRILLED AUSTRALIA STOCKYARD BEEF TENDERLOIN

caramelized french shallot • red cabbage • carrot puree •
truffle reduction (additional \$15)

Desserts

SEASONAL BERRIES PAVLOVA

fresh mint • raspberry coulis

CHURROS

cinnamon sugar • chocolate sauce

DARK CHOCOLATE TARTLET

feuillantine • almonds (additional \$3)

POACHED PEAR IN RED WINE

vanilla ice cream

SORBET / ICE-CREAM

lemon sorbet or vanilla ice cream (single scoop)

FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)