

Lunch Menu

Wine lunch especial

35 SGD

Bubbly: Pablo Claro Brut

Red: 2017 Castillo del Mago, Garnacha

Starters

13 SGD

Tartar de ternera y caviar

Beef tartar and caviar, toasted bread +4. p.p.

Or

Sopa

Leek and potato soup, soft egg

Or

Brocollini

Broccoli sprout and Brussels sprout 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

Or

Croquetas mixtas

Ham chicken boiled egg croquettes & Mushrooms croquettes

Price are subjected to 10% Service charge & 7% GST

Main courses 19 SGD

Pescado del dia

Grilled White Fish of the day

Or

Filete de ternera

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

Or

Favas con almejas

White broad beans and clams stew

Or

Pollo al horno

½ Roasted spring chicken, mix vegetables

Or

Carrilleras

Braised veal cheeks, grilled asparagus and potato pure

Or

Arroz mar y montana

Chicken and seafood paella +4 p.p. (min 2 pax)

Desserts 7 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 queso

Classic Cheese cake “vasque country style”

Or

Seleccion de manchego

Spanish Cheese selection +4. p.p.

Coffee or Tea 4 SGD