

Mosella Lunch

A celebratory Mediterranean a la carte menu for families and friends to gather, order freely, and enjoy together.

Our menus celebrate local & regional ingredients as well as sustainable meats & seafood, reflecting our commitment to environmental stewardship & regional community partnerships

Tapas

Serving Suggestions: 2 Guests- 6-7 Plates / 3 Guests- 8-10 Plates

From the Garden

Pan Con Tomate 🌿🌿 **\$8**
cristal bread, grated datterini tomatoes, extra virgin olive oil

Ensalada Mixta 🌿🍷 ----- \$8
Genting Highlands organic greens, quail eggs, grilled asparagus, shaved cucumbers & onions, sliced olives, sherry vinaigrette

Mini Mosella Caesar Salad 🌿 **\$10**
baby gem lettuce, aged manchego,
boquerones caesar dressing, aged iberico
ham, croutons & almonds

Beetroot & Burrata **\$12**
fresh artisan-crafted & smoked, pickled shallots, baby arugula,
candied walnuts, Pedro Ximenez sherry dressing

From the Mediterranean Sea

Chilled Gazpacho Verde 🦀 ----- **\$13**
wild-caught gambero rosso, king crab, tomatillos, cucumbers,
soft herbs

Spanner Crab Croquettes 🌿🍷 **\$13**
2 pieces, saffron aioli

Gambas Al Ajillo 🍷 ----- **\$14**
red prawns, chilli, garlic oil

Chargrilled Octopus **\$19**
shaved bluefin bottarga, chorizo, white beans & potatoes,
saffron aioli

Bluefin Tuna Carpaccio **\$19**
25g, artisan smoked, avocado emulsion, pickled shallots, pine
nut crumble, extra virgin olive oil

Signatures & Favourites

Patatas Bravas 🍟🌿 ----- \$9
potato millefeuille, mojo picon, garlic aioli,
preserved, shaved egg yolk

Zucchini Flower 🌱🥒🍃 **\$10**
1 piece, 6 month aged manchego, truffle honey

Truffle Fries 🍷🌿 **\$12**
aged manchego, white truffle oil, chives

Jamon Iberico de Bellota 🌿 **\$14**
100% Iberian & 48 month aged, cristal bread,
extra virgin olive oil

Lamb Chops  ----- **\$22**
2 pieces, morunos style, confit squash,
piquillo pepper oil

Dolce

All our desserts are handcrafted daily in-house, celebrating premium, sustainable ingredients & artisanal techniques

Spanish rice pudding 🍽️ \$8
puffed rice, citrus, brown butter gelato

Oliva 🌿📖 \$9
olive oil cake, caramelised lemon cream

Leche frita 🍷 \$9
milk custard fritters, burnt orange caramel

Churro rosettes 🌾📦 **\$11**
cinnamon sugar, smoked vanilla dulce

Basque bite 🌿🍷 **\$12**
Basque butter cake, warm sherry cream

Larger Fare

Pinsa Jamon & Burrata 🍷 **\$36**
Jamon Iberico, artisan, handcrafted smoked burrata, baby arugula

Pinsa Truffle Fungi   **\$38**
assorted mushrooms, truffle crema, caramelised
onions, fresh black truffles

Gnocchi 🌾🏠🥄🌿 **\$28**
basil & herb pesto, pinenut & chive crumble, aged manchego

Paella Mariscos 🦀 **\$28**
 selection of regionally sourced seafood; king prawns,
 calamari, mussels, sofrito, saffron

Paella Chorizo **\$29**
saffron bomba rice, cage-free, grilled chicken breast, lima
beans, piquillo peppers, chorizo sausage

King Crab Spaghetti 🍷🍴🍷----- \$42
cherry tomatoes, garlic, red chilli, citrus & soft herbs

Half Spatchcock Chicken **\$38**
romesco, black garlic, piment d'Espelette



If you have any food allergies or intolerance, please inform our service associates
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)

Mosella

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Dinner

Small Plates

Pan Con Tomato 🌿🌿	\$11
cristal bread, grated datterini tomatoes, extra virgin olive oil	
Patatas Bravas 🍷🌿	\$14
potato millefeuille, mojo picon, garlic aioli, preserved shaved egg yolk	
Beetroot & Burrata 🍷🥑🌿🍷	\$16
fresh artisan-crafted & smoked, pickled shallots, baby arugula, candied walnuts, Pedro Ximenez sherry dressing	
Zucchini flowers 🌿🍷🌿	\$18
2 pieces, 6 month aged manchego, truffle honey	
Spanner Crab Croquettes 🌿🍷🦀	\$18
3 pieces, saffron aioli	
Jamon Iberico de Bellota 🌿	\$18
100% Iberian & 48 month aged, cristal bread, extra virgin olive oil	
Chilled Gazpacho Verde 🦀	\$19
wild-caught gambero rosso, king crab, tomatillos, cucumbers, soft herbs	
Gambas Al Ajillo 🦀🍷	\$24
red prawns, chilli, Garlic Oil	
Bluefin Tuna Carpaccio 🥑👑	\$36
40g, artisan smoked, avocado emulsion, pickled shallots, pinenut crumble, extra virgin olive oil	

Sharing Plates

Ensalada Mixta 🌿🍷	\$16
Genting Highlands organic greens, quail eggs, grilled asparagus, shaved cucumbers & onions, sliced olives, sherry vinaigrette	
Mosella Caesar Salad 🌿🥑	\$19
baby gem lettuce, aged manchego, boquerones caesar dressing, aged Iberico ham, croutons & almonds	

Salad Enhancements

cage-free grilled chicken breast	torched, line caught yellowfin tuna	charred prawns (4pc)
\$12	\$13	\$15

Burrata To Share 🍷🌿👑🍷	\$44
300g artisanal farm fresh, heirloom tomatoes, piquillo peppers, romesco, extra virgin olive oil & balsamic reduction	
Truffle Fries 🍷🌿	\$19
6 month aged Manchego, white truffle oil, chives	
Gnocchi 🍷🌿🥑🌿	\$28
basil & herb pesto, pine nut & chive crumble, aged manchego	
King Crab Spaghetti 🌿🍷🦀🍷	\$42
cherry tomatoes, garlic, red chilli, citrus & soft herbs	
Paella Mariscos 🦀	\$28 / \$52
selection of regionally sourced seafood; king prawns, calamari, mussels, sofrito, saffron	
Paella Chorizo	\$29 / \$56
saffron bomba rice, cage-free, grilled chicken breast, lima beans, piquillo peppers, chorizo sausage	

From the Jospers

Charred Cauliflower 🌿	\$28
spiced & grilled, white bean & sofrito stew, perilla oil	
Chargrilled Octopus	\$36
shaved bluefin bottarga, chorizo, white beans & potatoes, saffron aioli	
Half Spatchcock Chicken	\$38
romesco, black garlic, piment d'Espelette	
Lamb Chops 🍷	\$42
4 pieces, morunos style, confit squash, piquillo pepper oil	
Whole Branzino 👑	\$62
roasted, wild-caught whole European seabass (700g), extra virgin olive oil, confit tomatoes, citrus	
Cochinillo Asado 👑	\$78
1.2kg quarter suckling pig, apple & calvados puree, anise pork jus	
Beef Striploin 🍷	\$58
Wanderer, barley fed, 300g, porcini glace de viande	
Galician Bone-In Striploin 🍷👑	\$158
Rubia Gallega Gold, 700g, porcini glace de viande	
Beef Bone-In Prime Rib 🍷👑	\$168
Bass Strait, free-range grass-fed, 1.1kg, porcini glace de viande	

Bandeja (Sharing Platters) 👑

Fuente De Mariscos 🦀	\$148
whole roasted branzino, chargrilled octopus, Jospers roasted king prawns & mussels, 3pc king crab legs	
Fuente De Carne	\$238
whole spatchcock chicken, 1.2kg cochinillo asado, 4pc lamb chops, Bass Strait 1.1kg bone-in prime rib	

Accompaniments 🌿

Padron Peppers	\$12
paprika, garlic confit, smoked salt	
Roasted Potatoes	\$13
Chef's Choice of Seasonal Vegetable	\$13
(Please ask your server)	
Berenjenas con Miel	\$14
fried eggplant, truffle honey	
Scallion Pommes Puree 🍷	\$16

Sweet Treats

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Oliva 🌿🍷	Burnt Figs & Honey 🥑🍷	Churro Rosette 🌿🍷	Strawberry & Sherry 🌿🍷🍷	Cacao 🌿🍷🥑
olive oil cake, caramelised lemon cream, citrus sorbet	almond semifreddo, Caraibe 66% couverture dark chocolate, roasted figs	cinnamon sugar, smoked vanilla dulce	traditional Basque cake, macerated strawberry gelee, warm sherry cream	ethically sourced, single origin 68% Nyangbo chocolate crèmeux, burnt milk gelato
\$16	\$16	\$16	\$18	\$18



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