

Mosella

Lunch

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

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

Tapas

Dolce

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

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

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

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



Contains Alcohol



Contains Crustaceans



Contains Dairy



Contains Gluten



Contains Tree Nuts



Vegetarian

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)

Small Plates

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

Sharing Plates

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

Salad Enhancements

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

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

From the Jospier

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

Bandeja (Sharing Platters) 🦀

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

Accompaniments 🌿

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

Sweet Treats

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

