

Mosella

Sunday TAPAS GALORE

Elevate your feast with our premium **Enhancements**, **Sweet Treats**, and **Weekend Sips**, available for an additional top-up.

Adult \$78++ | Child (8-12 years old) \$38++

All You Can Eat Tapas

(Buffet Style-self serve)

Pan Con Tomate 🍷🌿

cristal bread, grated datterini tomatoes, extra virgin olive oil

Ensalada Mixta 🌿🍷

Genting Highlands organic greens, quail eggs, grilled asparagus, shaved cucumbers & onions, sliced olives, sherry vinaigrette

Mini Mosella Caesar Salad 🍷🌿🐷

baby gem lettuce, aged manchego, boquerones caesar dressing, aged Iberico ham, croutons & almonds

Patatas Bravas 🍷🌿

potato millefeuille, mojo picon, garlic aioli, preserved, shaved egg yolk

Truffle Fries 🍷🌿

aged manchego, white truffle oil, chives

Beetroot & Burrata 🍷🌿🍷🍷

fresh artisan-crafted & smoked, pickled shallots, baby arugula, candied walnuts, Pedro Ximenez sherry dressing

Jamon Iberico de Bellota 🍷🍷🐷

100% Iberian & 48 month aged, cristal bread, extra virgin olive oil

Chargrilled Octopus 🐷

shaved bluefin bottarga, chorizo, white beans & potatoes, saffron aioli

Gambas Al Ajillo 🍷🍷

red prawns, chilli, garlic oil

Cochinillo Asado 🍷🐷

suckling pig, apple & calvados puree

Enhancements For The Table

Pinsas

Jamon & Burrata 🍷🍷🐷 \$36

Jamon Iberico, artisan, handcrafted smoked burrata, baby arugula

Truffle Fungi 🍷🍷🌿 \$38

assorted mushrooms, truffle crema, caramelised onions, fresh black truffles

From The Jospes

Charred Cauliflower \$28

spiced & grilled, white bean & sofrito stew, perilla oil

Half Spatchcock Chicken \$38

romesco, black garlic, piment d'Espelette

Lamb Chops 🍷 \$42

4 pieces, morunos style, confit squash, piquillo pepper oil

Whole Branzino 🐷 \$42

roasted, wild caught whole European seabass (700 g), extra virgin olive oil, confit tomatoes, citrus

Beef Striploin \$58

Wanderer, Barley Fed, 300gm, Porcini Glace de Viande

For The Table

(Guest to select 1)

Paella Mariscos 🍷

selection of regionally sourced seafood; king prawns, calamari, mussels, sofrito, saffron

OR

Paella Chorizo 🐷

saffron bomba rice, cage-free, grilled chicken breast, lima beans, piquillo peppers, chorizo sausage

To Finish

(Buffet Style- self serve)

Spanish Style Rice Pudding 🍷

puffed rice, citrus, brown butter gelato

&

Churro rosettes 🍷🍷

cinnamon sugar, smoked vanilla dulce

Sweet Treats

Oliva 🍷🍷 \$16

olive oil cake, caramelised lemon cream

Burnt Figs 🌿🍷 \$16

almond semifreddo, Caraibe 66% couverture dark chocolate, roasted figs

Strawberry & Sherry 🍷🍷🍷 \$18

traditional basque cake, macerated strawberry gelee, warm sherry cream

Cacao 🍷🍷🌿 \$18

ethically sourced, single origin 68% Nyangbo chocolate crèmeux, burnt milk gelato

Weekend Sips

(Available from Fri- Sun)

Taittinger Brut Reserve NV \$88 (U.P. \$148) / Bottle

French White/Red Wine \$10 / Glass \$45 / Bottle

Cocktails \$10 / Glass

(Screwdriver, G&T, Aperol Spitz, White Port & Tonic)

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



Signature



Contains Alcohol



Contains Crustaceans



Contains Dairy



Contains Gluten



Contains Tree Nuts



Vegetarian



Contains Pork

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)