

A la Carte

Crudo

Hokkaido Scallop Carpaccio 26

Citrus Dressing, Macadamia, Grapefruit, Sourdough Croutons

Hamachi Tiradito 26

Japanese Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips

Red Tuna Tartare 26

Avocado, Tomato, Citrus Sauce

Beef Tenderloin Carpaccio 28

Black Angus Beef Tenderloin, Mustard Dressing, Arugula, Parmesan Cheese, Caramelised Walnuts



Cold Appetiser

Baba Ganoush 22

Burnt Eggplant Puree, Tahini, Pomegranate, Mint, Smoked Paprika, Lavosh

Jamon Iberico Bellota 38

Charcoal Fired Flat Bread, Tomato, Arbequina Extra Virgin Olive Oil

Beetroot & Feta 22

Aged Balsamic, Toasted Hazelnut, Red Berries

Kale Salad 24

Burnt Orange, Red Onion, Pine Nuts, Baby Radish, Raspberry Vinaigrette



Burrata & Heirloom Tomatoes 28

Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez

Classic Caesar Salad 24

Grilled Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon, Anchovies, Parmesan Cheese
Add Chicken 8 / Add Prawns 8

Hot Appetiser

Grilled Hokkaido Scallop 10 per piece

Seaweed Butter Hollandaise, Piquillo Pepper Puree

Spanner Crab Croquettes 22

Saffron Aioli, Bell Pepper Salsa (4pcs)

Artichoke 24

Iberico Ham, Mediterranean Herbs Oil, Parsnip Puree

Zucchini Flowers 32

Spanish Manchego Cheese, Truffle Honey

Gambas Al Ajillo 32

Spanish Style King Prawns, Chilli, Garlic Oil, Parsley

Empanadas 22

Pulled Short Rib, Jalapeño, Tamarind Salsa

Pasta & Rice

King Crab Spaghetti 38

Cherry Tomato, Lemon Zest, Garlic, Red Chilli, Parsley

Spinach & Ricotta Ravioli 34

Sage Butter, Pine Nuts, Cream Spinach, Confit Cherry Tomatoes

Spanish Paella 72

Red Prawn Carabinero, Calamari, Sofrito, Saffron (for two to share)

Porcini Mushroom Risotto 34

Porcini Mushrooms, Aged Acquerello Rice, Black Truffle Essence, Mascarpone, Parmesan Cheese



Grill

Chargrilled Octopus 42

Potato Puree, Olive Emulsion, Bell Pepper Salsa

Black Cod 48

Asparagus, Green Peas, Celeriac, Salsa Verde

Lamb Shank 42

Couscous, Bell Pepper, Colden Raisins, Cumin, Heirloom Baby Carrots

Beef Rossini 58

Black Angus Beef Tenderloin, Foie Gras, Port Wine Sauce, Jerusalem Artichokes

Spatchcock Chicken 36

Espelette Pepper, Black Garlic, Broccolini

Cochinillo Asado 42

Spanish Suckling Pig, Apple & Calvados Puree, Pork Jus

Charred Cauliflower 36

Almonds, Parmesan, Black Truffle

Lamb Chops 42

Aji Panca Miso, Potato Puree, Broccolini

Australian Wagyu Striploin 78

MBS 7+ 300g, Mashed Potato, Chargrilled Vegetable

Porterhouse 188

Basque Style Grilled 1kg T-Bone Steak (for two to share)
Choice of 2 Sides

Sides

Manchego & Truffle Fries 15

Spanish Manchego Cheese, Black Truffle Essence

Piquillo Peppers 14

Pil-Pil Oil

Za'atar Carrots 14

Honey, Orange

Japanese Sweet Corn 14

Lime Miso Butter, Aji Panca, Togarashi

Potato Mousseline 14

Truffle Essence

Mix Green Salad 14

Cherry Tomato, Lemon Vinaigrette

Sweet

The Mangosteen 14

Mangosteen Cremeux, Mangosteen Gel, Almond Financier

Red Berries Pavlova 14

Meringue, Red Berries Compote, Vanilla Chantilly

Cacao 16

Guanaja Chocolate, Chocolate Joconde, Hazelnut, Amaretto

Spanish Pionono 14

Vanilla Chiffon Sponge, Caramelised Cream, Pastry Cream, Mascarpone Ice Cream

Burnt Basque Cheesecake 18

Apple, Vanilla Ice Cream



Signature 🍴 Gluten-free 🌿 Vegetarian 🌱 Contains dairy 🥛 Contains nut 🌰 Contains pork 🐷 Sustainably sourced 🌱

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).