

Mosella



España en la Mesa: Spanish Brunch Highlights

This quarter, Mosella presents Spanish-inspired highlights amidst a modern Mediterranean brunch, celebrating the vibrant flavours and culinary traditions of Spain's sunlit coasts and lively markets.

Freshly Served

Enjoy a selection of signature appetisers prepared to order

Amelie Fine de Claire Oyster N3

Bloody Mary Foam, Wafu Sauce

48-Months Iberico Ham

Spanish Crystal Bread, Tomato

Brûléed Caña De Cabra Goat Cheese Salad

Pipirrana Andaluza, Mustard Scarlet, Fennel Compote, Basil Oil, Pedro Ximenez

Hamachi Tiradito

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

Appetisers

Salad Bar

Assorted Garden Greens (Baby Gem, Baby Spinach, Arugula, Mesclun Salad)

Homemade Dressing

(Lemon Dressing, Caesar Dressing, French Dressing, Balsamic Glaze, Extra Virgin Olive Oil)

Spanish Patatas Aliñadas

(Mable Potatoes, Orange, Green Olives, Quail Egg, Piquillo Pepper, Tuna)

Seafood Pipirrana Salad

(Octopus, Prawns, Capsicum, Cumin, Cilantro, Tomato, Cucumber, Citrus Vinaigrette)

Tuscan Pasta Salad with Assorted Vegetables and Olives

Marinated Tiger Prawn Salad

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Antipasti

Roasted Herb-Marinated Red Capsicum, Marinated Sundried Tomatoes, Baby Mozzarella, Roasted Artichokes, Confit Aubergine, Taggiasca Olives, Sicilian Genen Olives, Zucchini alla Scapece

Salchichón Ibérico de Bellota

Chorizo

Sobrasada

Prosciutto Di Parma

Truffle Mortadella

Foie Gras Terrine

Smoked Salmon and Beetroot Cured Salmon

Served with Condiments

Pâté de Campagne

Baby Cornichons, Caper Berries, Pickled Baby Onions

Artisanal Spanish Cheese Station

Sheep Cheese Aged with Truffle

Murcia Al Vino Goat Cheese in Red Wine

Manchego Sheep Cheese

Romero Fresh Goat Log Cheese

Idiazabal Hard Raw Sheep Milk Cheese

Queen Brie Stuffed with Spicy Mojo Picón, Jalapeño, Piquillo Cream Cheese

Honeycomb and Selection of Honey

Membrillo (Quince Paste) Dried Fruits, Cracker, Piquillo Pimento, Assorted Nuts, Aged Balsamic and Briny Olives

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Soup of the Day

Assorted Breads

Carving Station

From our Grill and Jospier Oven

Moutai Liquor Flambéed Whole Cochinillo Asado

(Suckling Pig from Gallur, Aragón) Served with Calvados Scented Apple Purée and Smoke Salt

Herb-Marinated Australian Wagyu Tomahawk with Cabernet Sauvignon Jus

Aji Panca Marinated Whole Lamb Leg

Served with Assorted French Mustard, Horseradish and Mint Jelly

Spanish Paella Live Station

Valenciana Saffron Paella

(Spain Arroz Rice, Hispamare Blue Belly Shrimp, Iberian Pork Chorizo, Saffron, Sweet Pimentón, Bay Scallop, Octopus, Sofrito, Black Mussel)

Catalan Fideuà Negra with Tangy Allioli Verde

(Wheat Vermicelli Noodles, Spanish Red Prawns, Black Mussel, Scallop, Lemon, Squid Sofrito, Squid Ink, Tomato, Piquillo Peppers, Lobster Broth)

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Live Station

Pan Seared Foie Gras

Apple Chutney, Toasted Brioche Bread, Aged Balsamic

Grilled Atlantic Lobster Egg Benedict

Hollandaise, Avruga Caviar, Arugula

Mediterranean Specialties

Gambas al Ajillo

Mediterranean Style Sautéed Prawn, Garlic, Chilli, Smoked Paprika

Estofado de Carne Con Vino Tinto

Braised Beef Cheeks with Spain Bodega Numanthia, Padron Pepper, Caramelized Cipollini

Grilled Hokkaido Scallop

Hollandaise, Piquillo Pepper Puree

Corvina a la Chorrillana

Seabass, Ají Amarillo, Fennel, Cilantro, Pimientos, Tomato, Lime

Macarrones Con Chorizo

Penne Pasta with Spanish Chorizo, Manchego, Datterini Tomato

Grilled Catch of the Day

Pink Peppercorn & Sea Salt Crushed Baked Whole Norwegian Salmon
(Served with Romesco and Saffron Lemon Beurre Blanc)

Spanish Chicken Pintxo

Smoked Paprika, Cumin, Garlic, Oregano, Red Chimichurri

Patatas Bravas

Crispy Potatoes, Smoked Picante, Roasted Piquillo Garlic Aioli

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Verrine Station

Berries Yogurt

Bircher Muesli

Coconut Chia Seeds Pudding

Mango & Chia Seeds

La Patisserie

Mosella's signature desserts prepared by Pastry Chef Eunice Low

Crème Catalana Verrine

Rosquillas (Petite Anise Flavoured Donut)

Pastel de Nata (Mini Portuguese Egg Tart)

Flan de Queso (Cream Cheese Flan)

Horchata Macarons

Chocolate y Avellana Tartlets (Dark Chocolate Hazelnut Tartlets)

Fresas al Vino Tinto (Strawberries in Red Wine with Chantilly Cream)

Manchego Cheesecake

Carajillo Eclairs (Coffee Infused Diplomate Cream with Licor 43 Liqueur)

Biscocho de Yogur (Lemon Olive Yoghurt Cake)

Tarta De Manzana (Spanish Style Apple Cake)

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Fresh Tropical Fruit Station

Freshly-Cut Seasonal Fruits of the Day

Churros Live Station

Singapore's Longest Churro, Shaped in Round Form Using a Paella Pan, Served with Chocolate, Caramel and Vanilla Sauce

Cinnamon Churros with Dipping Sauce

Italian Artisan Gelato Pozzetti

Choice of Premium Gelato, Waffle, Cone and Condiments

2.5-hour Free-flow Beverage Package

Champagne | 98 per person

Aubert et Fils Champagne

La Marca Prosecco Rose

Red & White Wine

Aperol Spritz

Tiger Draught Beer

Gin | 68 per person

Selection of Boutique Gins

Premium Fever-Tree Tonics

Prosecco | 58 per person

Cinzano Prosecco

Red & White Wine

Tiger Draught Beer

Laplandia Espresso Vodka Shot | 10

Spanish Cocktails | 15

Spanish Gin & Tonic

Four Pillar Shiraz, Fever Tree Tonic, Mint Leaf, Fresh Lime

Agua De Mosella

Cinzano Prosecco, Vodka, Orange

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