

Mosella

Sunday Sharing Feast

(12pm – 3pm)

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



Tapas

Jamon Iberico Bellota on Cristal Bread (2pcs) 50gm of Jamon Iberico Ham, Charcoal Fired Flat Bread, Tomato, Arbequina Extra Virgin Olive Oil 🍷🐷	\$18
Spanner Crab Croquettes (2pcs) Saffron Aioli, Bell Pepper Salsa 🦀🥞🍷🥬🥒	\$14
Zucchini Flowers (2pcs) Spanish Manchego Cheese, Truffle Honey 🥒🍷	\$16
Catalan Beef Albóndigas with Mushrooms (2pcs) Angus Beef Meatball, Farm Mushroom, White Rioja, Pimenton Dulce, Tomato Basil Passata 🍷🥬🍷	\$14
Grilled Hokkaido Scallop Seaweed Butter Hollandaise, Piquillo Pepper Puree 🥞🥞🐟🍷	\$10/pcs

To Start

Burrata & Heirloom Tomatoes Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez 🍷🥞🍷🥬🍷	\$28
Classic Caesar Salad Grilled Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon, Anchovies, Parmesan Cheese / Add Tiger Prawns \$10 🥞🥞🐟🥬🐷🦀	\$20
Hamachi Tiradito Japanese Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips 🐟🥬🍷🥒	\$26
Red Tuna Tartare Avocado, Tomato, Citrus Sauce 🥞🐟🥬🥒	\$26
Manchego & Truffle Fries Spanish Manchego Cheese, Black Truffle Essence 🥞🍷	\$15
Gambas Al Ajillo Spanish Style King Prawns, Chilli, Garlic Oil, Parsley 🍷🦀🥬🍷	\$32

Our Brunch Classics

Eggs Benedict Prosciutto, Poached Eggs, Truffle Hollandaise, Ayruga Caviar, Micro Greens 🥞🥞🐟🥬🐷	\$32
Mosella Lobster Brioche Butter Poached Lobster Tail, Yuzu Aioli, Garden Mesclun Salad 🦀🥞🥞🍷	\$48
Smashed Avocado Tartine Foie Gras Pate, Crab Salad, Charcoal Grilled Levain, Pico De Gallo, Micro Cress 🦀🥞🥞🍷	\$35

Sharing

Quattro Formaggi Pinsa Rossa (2-3 pax, 8 slices) Kikorangi Blue, Mozzarella, Parmiggiano Reggiano, Fontina, Basil Tomato Sauce 🥞🥬🍷🥒	\$35
Prosciutto & Stracciatella Pinsa (2-3 pax, 8 slices) With Pomodoro Passata and Basil Pesto 🥞🥬🐷	\$38
Spanish Seafood Paella (2-3 pax / 4-6 pax) King Prawns (3pcs), Calamari, Hokkaido Scallop, Sofrito, Saffron 🦀🥬🍷🥞	\$58 / \$78
Porcini Mushroom Risotto (2-3 pax) Porcini Mushrooms, Aged Acquerello Rice, Black Truffle Essence, Mascarpone, Parmesan Cheese 🥞🍷	\$34
Mediterranean Branzino En Papillote (2-3 pax) Seabass 200gm, Taggiasca Olives, Caper Berries, Salsa Verde, Lemon, Basil Tomato Passata 🍷🐟🥬🍷	\$38
Braised Angus Beef Shortribs 300gm (2-3 pax) Parmesan Polenta, Medley Garden Vegetables, Cabernet Sauvignon Jus 🍷🥞🥞🥬🍷	\$68

From Our Signature Josper Grill

Galician Octopus Garlic Mashed Potato, Pimento Dust, Pil-Pil Oil 🥞🥬🥞	\$42
Anticucho De Pollo Aji Panca Chili Glazed Chicken Skewers (300gm), Pomme Mousseline, Cilantro Aji Verde 🍷🥞🥬🍷	\$38
Lamb Chops Aji Panca Miso, Potato Puree, Broccolini 🍷🥞	\$42
Beef Rossini Black Angus Beef Tenderloin 280gm, Foie Gras, Port Wine Sauce, Jerusalem Artichokes 🍷🥞🥞	\$65
Australian Wagyu Striploin MBS 7+ 300g, Mashed Potato, Chargrilled Vegetable 🍷🥞🥞🍷	\$68
Porterhouse Basque Style Grilled 1kg T-Bone Steak 🍷🥞🥞	\$188
Serve with Japanese Sweet Corn Lime Miso Butter, Aji Panca, Togarashi 🥞🥬🍷	Potato Mousseline Truffle Essence 🥞🍷

A Refined Desserts by Chef Eunice

Dessert Trolley Experience A curated assortment of Petit Gâteaux (3 pcs) and Petits Fours (2 pcs) 🥞🥞🍷	\$20 / Pax
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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)