

# 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)** \$18  
50gm of Jamon Iberico Ham, Charcoal Fired Flat Bread, Tomato, Arbequina Extra Virgin Olive Oil



**Spanner Crab Croquettes (2pcs)** \$14  
Saffron Aioli, Bell Pepper Salsa



**Zucchini Flowers (2pcs)** \$16  
Spanish Manchego Cheese, Truffle Honey



**Catalan Beef Albóndigas with Mushrooms (2pcs)** \$14  
Angus Beef Meatball, Farm Mushroom, White Rioja, Pimenton Dulce, Tomato Basil Passata



**Grilled Hokkaido Scallop** \$10/pcs  
Seaweed Butter Hollandaise, Piquillo Pepper Puree



### To Start

**Burrata & Heirloom Tomatoes** \$28  
Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez



**Classic Caesar Salad** \$20  
Grilled Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon, Anchovies, Parmesan Cheese / Add Tiger Prawns \$10



**Hamachi Tiradito** \$26  
Japanese Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips



**Red Tuna Tartare** \$26  
Avocado, Tomato, Citrus Sauce



**Manchego & Truffle Fries** \$15  
Spanish Manchego Cheese, Black Truffle Essence



**Gambas Al Ajillo** \$32  
Spanish Style King Prawns, Chilli, Garlic Oil, Parsley



### Our Brunch Classics

**Eggs Benedict** \$32  
Prosciutto, Poached Cage-Free Eggs, Truffle Hollandaise, Avruga Caviar, Micro Greens



**Mosella Lobster Brioche** \$48  
Butter Poached Lobster Tail, Yuzu Aioli, Garden Mesclun Salad



**Smashed Avocado Tartine** \$35  
Foie Gras Pate, Crab Salad, Charcoal Grilled Levain, Pico De Gallo, Micro Cress



### Sharing

**Quattro Formaggi Pinsa Rossa (2-3 pax, 8 slices)** \$35  
Kikorangi Blue, Mozzarella, Parmiggiano Reggiano, Fontina, Basil Tomato Sauce



**Prosciutto & Stracciatella Pinsa (2-3 pax, 8 slices)** \$38  
With Pomodoro Passata and Basil Pesto



**Spanish Seafood Paella (2-3 pax / 4-6 pax)** \$58 / \$78  
King Prawns (3pcs), Calamari, Hokkaido Scallop, Sofrito, Saffron



**Porcini Mushroom Risotto (2-3 pax)** \$34  
Porcini Mushrooms, Aged Acquerello Rice, Black Truffle Essence, Mascarpone, Parmesan Cheese



**Mediterranean Branzino En Papillote (2-3 pax)** \$38  
Seabass 200gm, Taggiasca Olives, Capers Berries, Salsa Verde, Lemon, Basil Tomato Passata



**Beef Shortribs 300gm (2-3 pax)** \$68  
Grass-fed Organic Beef, Parmesan Polenta, Medley Garden Vegetables, Cabernet Sauvignon Jus



### From Our Signature Jospur Grill

**Galician Octopus** \$42  
Garlic Mashed Potato, Pimento Dust, Pil-Pil Oil



**Anticucho De Pollo** \$38  
Aji Panca Chili Glazed Chicken Skewers (300gm), Pomme Mousseline, Cilantro Aji Verde



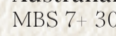
**Lamb Chops** \$42  
Aji Panca Miso, Potato Puree, Broccolini



**Beef Rossini** \$65  
Black Angus Beef Tenderloin 280gm, Foie Gras, Port Wine Sauce, Jerusalem Artichokes



**Australian Wagyu Striploin** \$68  
MBS 7+ 300g, Mashed Potato, Chargrilled Vegetable



**Porterhouse** \$188  
Basque Style Grilled 1kg T-Bone Steak



Serve with

**Japanese Sweet Corn**

Lime Miso Butter,

Aji Panca, Togarashi



**Potato Mousseline**

Truffle Essence



### A Refined Desserts by Chef Eunice

**Dessert Trolley Experience** \$20 / Pax

A curated assortment of Petit Gâteaux (3 pcs) and

Petits Fours (2 pcs)



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)