Mosella

Gran Fiesta de Navidad

"Christmas celebration inspired by the festive markets, asadors and seafood halls of Spain and Mediterranean coasts"

Brunch (12.30pm-3.00pm): **5, 12, 19, 25, 26 Dec** | Dinner (6.30pm-9.00pm): **24 Dec** | **$148++**/Guest

SELECTION OF REGIONAL ORGANIC GREENS

Condiments & Dressings

Cherry tomatoes, cucumbers, pickled beets, green olives, organic carrots, baby radish, celery, sunflower seeds, walnuts, pumpkin seeds, dried cranberries

Manuka chia seed vinaigrette, Thousand Island, French, ranch, aged Modena balsamic, artisan extra virgin olive oil

MOSELLA CAESAR

Baby gem lettuce, aged manchego, boquerones caesar dressing, croutons & almonds

ENSALADA DE NARANJA

Orange segments, fennel, olives

ESCALIVADA CATALANA

Grilled vegetables salad

BUTCHER CHARCUTERIE BOARD

Jamon de Bellota Ibérico
Mortadella
Foie gras terrine
Smoked salmon

Condiments
Baby cornichons, caper berries, pickled baby onions, assorted chutneys, French mustards

ARTISANAL FROMAGERIE

An award-winning selection of 5 Mediterranean cheeses.
A curated collection to showcase the finest cheese, the flavours can range from buttery and nutty to tangy and sharp, offering a journey through the rich heritage of dairy artistry

Honeycomb & quince paste
Dried fruits, piquillo pimento jam, assorted nuts, aged balsamic

MEDITERRANEAN CHILLED SEAFOOD SHOWCASE

Fresh Shucked Oysters, Boston Lobsters, Red Prawn Tartare, Tuna Crudo, Mussels
Romesco, salsa de calamares, salsa Espinaler, verjus mignone

CHEF ATTENDED STATION

Jamon Iberico de Bellota
100% Iberian & 48-month aged jamon, cristal bread, extra virgin olive oil

Smoked Salmon & Caviar Eggs Benedict
Smoked salmon, chive hollandaise, caviar

JOSPER BASQUE GRILL OFFERINGS

Finished in Josper Basque Grill with binchotan charcoal and applewood, layering bold smoke with a whisper of applewood fragrance.

MARISCOS A LA BRASA COASTAL GEM EXTRAVAGANZA

Josper-grilled octopus tentacles with smoked romesco & chimichurri
Gambas al ajillo; garlic, chilli, smoked paprika
Calamares en su tinta; squid in its ink
Bacalao a la Vizcaina; traditional salt cod

LA CARNE A LA PARRILLA

Latin-style spiced roast turkey
Chestnut stuffed porchetta
Ras al hanout beef bone-in prime rib
Grilled free-range chicken thigh
Tasmanian lamb rump cap with salsa verde

Sauces
Pepper corn jus, porcini jus, chimichurri, horseradish sherry gravy, cranberry

GRILLED CATCH OF THE DAY

Roasted Whole Halibut
Dill, citrus, pine nuts & pomegranate

PAELLA STATION

Paella Mariscos
Selection of regionally-sourced seafood; king prawns, calamari, mussels, sofrito, saffron

Paella Chorizo
Saffron bomba rice, cage-free grilled chicken breast, lima beans, piquillo peppers, chorizo sausage

OTHERS

Brussels sprouts
Sherry honey glaze, lime

Stuffing
Chestnut & figs, brioche

Wild Mushroom Penne
Porcini crema, sundried tomatoes, spinach

Chicken Marbella
Oven-roasted chicken, green olives, prunes & capers

Estofado De Carne Con Vino Tinto
Braised beef shortrib, padron peppers, caramelised cipollini

Bread Pudding
Brioche, dried fruit, chocolate chips

SANTAS SWEET MARKET

Yule Log Duo
Chocolate Noir Yule Log
Manjaria 64% dark chocolate mousse, chocolate marquise crunch, chocolate jaconde
Crimson Noel Yule Log
Madagascar vanilla mousse, Morello cherry compote, kirsch cherry gelee

Noel Mont Blanc
Chestnut cremeux, vanilla chantilly, candied chestnut

Gingerbread Mousse
Brown sugar mousse, gingerbread cremeux, orange confit

Winter Pear
Vanilla mousse, saffron pear compote, almond sponge

Mulled Wine & Berry Tart
Blackberry & cranberry compote, mulled spice ganache

Baked Turron Cheesecake
Orange blossom honey, candied orange

Eggnog Verrine
Eggnog panna cotta, rum & raisin, toasted oat crumble

Forest Moss
Nougat mousse, raspberry compote, pistachio sponge

Stollen & Panettone

Christmas Fruit Cake

Chocolate Mendiants & Assorted Christmas Cookies

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)