



1 to 31 December

CHRISTMAS SET MENU

\$128⁺⁺
(MIN 2 PAX TO DINE)

AMUSE BOUCHE

OSTRAS CON VERJUS Y UVA DE MAR

14-Days Sea Ripened Sakoshi Bay Oyster | Verjus | Sea Grapes

1ST COURSE

LOMBARDA Y REMOLACHA CON VIEIRA

Red Cabbage & Beetroot Gazpacho | Sashimi Grade Senrei Scallop
Charred Fig | Black Olive Dust | Coliflor

2ND COURSE

TUETANO ASADO CON CARRILLERA DE WAGYU

Wagyu Beef Cheeks | Bone Marrow | Crispy Sourdough
Saffron | Pearl Onion | Manzana Gel

MAINS

(PLEASE CHOOSE 1)

COSTILLAS IBERICA

Sustainably Raised Talavera Iberica
Pork Spare Rib | Moutarde Sauce
Quinoa | Wild Carrot Textures

OR

SUQUET DE PEIX

Catalonian Seafood Stew | Crab Broth
Sofrito | Red Mullet | Clams
Parsley Oil | Togarashi Pepper

FINAL COURSE

TURRON

Nougat Cake | Raspberry Ice Cream | Hazelnut Streusel

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
KINDLY INFORM US OF ANY DIETARY RESTRICTIONS.