



Fiesta de Aniversario, 10 Años!

Celebrating 10 Years of Spanish Culinary Excellence

15th March 2024

\$88++ pp

Cold Stations

Artisanal Cheese

Idiazabal, Manchego, Tetilla

Iberian Cold Cut Charcuterie

Chorizo, Salchichon, Lomo, Cornichons, Almonds, Capers

Appetisers

Ensalada de Tomate

Heirloom Tomato Salad

Seafood Salad

Spanish Anchovy, Tiger Prawn, Seared Scallop

Gilda Pintxos

Olives, Basque Anchovy, Piparras

Sopa de Calabaza

Char-Grilled Butternut Soup

Dessert Station

Assorted Macarons

Basque Burnt Cheesecake

Churros with Chocolate Sauce

Leche Fritas

Fried Milk

Live Station

Seafood Paella

Bomba Rice, Sofrito, Line Caught Prawns, Black Mussels, Fresh Clams

Squid Ink Fideua

Spanish Noodles, Squid Ink, Crispy Calamari, Octopus

Live Parrilla Grills

Colita de Rodaballo

Roast Mediterranean Turbot

Pulpo a la Parrilla

Grilled Octopus

Txuleta

Wagyu Prime Rib

Verduras al Horno

Roasted Potatoes, Aubergine, Zucchini, Carrots, Tomatoes

Carving Station

5J Station

5J Jamon Iberico Whole Leg

Cochinillo Asado

Acorn-Fed Spanish Suckling Pig

Add-on available for Sangria & Wine Station

All prices are subjected to 10% service charge and GST.