



Fiesta de Aniversario, 10 Años!

Celebrating 10 Years of Spanish Culinary Excellence

Available from 1 – 31 Mar

5-Course Menu \$92++ pp

Amuse Bouche

Patatas Bravas

Spicy Bravas Sauce | Garlic Aioli | Chives

1st Course

Tuetano Asado Con Carrillera de Wagyu

Bone Marrow | Crispy Sourdough | Wagyu Beef Cheek | Sultana Gel | Pearl Onions | Marinated Parsley

2nd Course

Pulpo a la Parrilla

Char-Grilled Octopus | Marble Potato | Purple Vitelotte Potatoes | Mojo Verde | Mojo Rojo | Paprika Oil

3rd Course

Paella de Mariscos

Bomba Rice | Saffron | Sofrito | Black Mussels | Fresh Clams | Tiger Prawns

4th Course

(Please Choose 1)

Pluma Iberica

Seared Iberico Pluma | Potato Foam | Piperrada

Or

Colita de Bacalao

Char-Grilled Atlantic Cod | Olive Oil Emulsion | Sofrito | Octopus Arroz | Heirloom Carrots | Avruga Caviar

Dessert

Churros el Clasico

40% Guanaja Chocolate Namelaka | Smoked Cream | Praline Steusel

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