

# SET LUNCH

\$38<sup>++</sup>/person



## STARTER

*Choose 1 Starter*

- Watermelon Gazpacho with Croutons
- FOC Mixed Croquetas
- Scrambled Eggs with Chorizo
- 'Escalivada' Grilled Vegetables with Feta Cheese
- Baby Gem 'Cogollos' with Anchovie Vinaigrette & Red Pepper
- Home-made Pasta with Slow-cooked Egg & Porcini Mushroom Cream

## MAIN

*Choose 1 Main*

- Paella of the Day
- Home-made 'Butifarra' Sausage with Garnish & Alioli
- Beef Carpaccio
- Jospier-grilled Salmon with 'Ajoblanco' Sauce
- Grilled Chicken with Red 'Mojo' & Potatoes
- Baby Octopus with Pork Meatballs

## DESSERT

*Choose 1 Dessert*

- Roasted Pineapple in Spices with Coconut Ice Cream
- 'Torrija': Spanish French Toast with Hot Chocolate
- Strawberries Marinated in Balsamic Vinegar with Chantilly Ice Cream

### **Add a glass of wine or cocktail at \$10<sup>++</sup>:**

White Wine: Tres Pilares 2017 (Verdejo, Rueda)

Red Wine: Spirit of Monastrell 2016 (Monastrell, Jumilla)

New World Gazpacho Cocktail (Gin, Lemon, Watermelon, Campari, Hibiscus Sugar, Apple Vinegar, Fruity Ale Beer)

Day in Bangkok Mocktail (Jasmine Cordial, Ginger, Lemongrass, Lime, Honey)

**FOC**  
by Nandu Jubany