

SET LUNCH

\$38⁺⁺/person

STARTER

Choose 1 Starter

Bread with Tomatoes & Ibérico Ham

FOC Mixed Croquetas

Scrambled Eggs with Chorizo

‘Trinxat’: Pan-fried Mashed Potatoes with Kale & Pork Belly

Traditional Fish Stew with Seafood Ravioli

Home-made Pasta with Slow-cooked Egg & Porcini Mushroom Cream

MAIN

Choose 1 Main

Paella of the Day

Ibérico Pork T Bone with Sautéed Mushrooms

Traditional Beef Cheeks with Cauliflower Purée

Josper-grilled Salmon with ‘Ajoblanco’ Sauce

Grilled Garlic Chicken with ‘Boulangère’ Potatoes

Baby Octopus with Pan-fried Pork Belly & Potato Foam

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⁺⁺:

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)