

SET LUNCH

STARTERS *Choose one starter*

Spanish Garlic Soup

with Slow-cooked Egg, Crispy Quinoa, Ibérico Ham

Beetroot Carpaccio 🌿 ✕

with Horseradish Cream, Macadamia Nuts, Strawberries, Sweet & Sour Dressing

Baby Gem Salad

with Caesar Dressing, Smoked Salmon, Parmesan, Croutons

MAINS *Choose your main*

Forest Mushroom Spaghetti 🌿 ✕

with Black Truffle Essence & Manchego Cheese | \$26

Roasted Chicken Thigh ✕

with Spanish 'Pisto', Parsley & Basil Sauce | \$28

Braised Angus Beef Cheek in Red Wine ✕

with Creamy Truffle Potato & Confit Spring Onions | \$34

Chargrilled Catch of the Day ✕

with Confit Piquillo Peppers, Parsnip & Squid Ink Sauce | \$34

Chargrilled Butcher's Cut ✕

with Confit Potatoes & 'Piquillo' Peppers | \$40

SOMETHING SWEET? *add on +\$4*

Traditional Cheese 'Flan' 🌿

with Pistachio Crumble, Raspberry Sorbet

Spanish 'Torrija' 🌿

with Hot Chocolate

Strawberries 🌿

Marinated in Balsamic Vinegar with Chantilly Ice Cream

🌿 Vegetarian ✕ Gluten-Free

All prices are subject to GST & Service charge.



FOC

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