

GROUP SHARING MENU

TAPAS

Seasonal Oysters ✂
with garnishes

Baby San Marzano Tomato Salad ✂ ✂
with Burrata & Mackerel

Smoked Cantabrico Anchovies on Charcoal Brioche
with Salted Caramel Butter

Porcini Mushrooms Croquetas ✂
with Black Truffle Sauce

'Patatas Bravas' FOC Style ✂
with Alioli & Spicy Brava Sauce

Toasted Bread with Tomatoes ✂

Ibérico Ham ✂
Acorn-fed, 48 months cured in Guijuelo

Padron Peppers ✂ * ✂
with Pinch of Salt

Roasted Cauliflower ✂ * ✂ 🥜
with Pine nuts, Spring Onion, Basil Pesto & Capers

MAINS

'Arroz Meloso de Palamós' - Green Herb Creamy Rice ✂
with 'Palamós' Squid & Seasonal Clams

Josper-Grilled Corsican Seabass Fillet ✂
with "Bilbaina" Sauce

Dry-aged USA OP Rib (1kg) ✂
with Confit Potatoes

DESSERTS

Flaming Rum Baba 🥄 * ✂
with Chantilly Ice Cream

Basque Cheesecake * ✂
with Apple & Raspberry Sable & Whisky Ice Cream

118⁺⁺ per person

Please note that this is a sharing menu for groups of 6 guests and above, to ensure your best dining experience. In case of special dietary requirements, a la carte pre-orders are available.

All pre-orders and menus should be confirmed 48 hours in advance

All prices are subject to GST & Service charge.

✂ Vegetarian

✂ Gluten-Free

🥄 Contains Nuts

* Upon Request

