

GROUP SHARING MENU

TAPAS

Smoked Cantabrico Anchovies on Charcoal Brioche
with Salted Caramel Butter

Beetroot Salad 🌿 ✂️ 🥄
with Strawberry, Macadamia, Horseradish & Smoked Olive Oil Ice Cream

Porcini Mushrooms Croquetas 🌿
with Black Truffle Sauce

Ibérico Ham Croquetas
with Parmesan Cream

'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

Black Mediterranean Squid Ink Paella ✂️
with Argentinian Prawns & Aioli

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

DESSERTS

'FOC Lemon Pie' 🥄 * ✂️
*Merinuge, Lemon Curd, Yogurt & Coconut Ice Cream,
Green Tea Sponge Cake, Lime & Mint Jelly*

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

98⁺⁺ 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

