



FOC

by Nandu Jubany

8TH ANNIVERSARY

**GOURMET
EXTRAVAGANZA**

SUN, 27TH NOV 2022, 12:00PM

Celebrate with us & indulge in a unique, Fine Fun dining experience...

MENU

COLD TAPAS SELECTION

-prepared a la minute at the live cooking station-

IBÉRICO HAM from Guijelo, cured for 36th months

SPANISH CHEESE with Home-made Jams (Idiazabal, Murcia Al Vino, Manchego)

SPANISH IBÉRICO COLD CUTS Chorizo, Salchichón, Fuet

FRESHLY BAKED BREAD Sourdough, Tomato Bread

BEETROOT CURED NORWEGIAN SALMON

JAPANESE KAMPACHI "TIRADITO"

RASPBERRY GAZPACHO SHOT & GILDA SKEWER

FRESH SEASONAL OYSTERS

"ZAMBURIÑA" CEVICHE Spanish Scallop Ceviche

MEDITERRANEAN POTATO SALAD with Sakura Ebi, Ikura & Squid Ink Tapioca Chips

BABY GEM SALAD with Confit Tuna Belly

HOT TAPAS SELECTION

-prepared a la minute at the live cooking station-

PADRON PEPPERS with Salt & Togarashi

IBÉRICO HAM CROQUETAS

MUSHROOM CROQUETAS

MINI BEEF CHEEK "BOMBAS" with Brava Sauce & Aioli

SLOW-COOKED EGG with Parmentier & Black Truffle

PRAWNS "AL AJILLO"

CHARCOAL-GRILLED PORTOBELLO MUSHROOMS

OCTOPUS GALICIAN STYLE

PAN-SEARED FOIE GRAS with Brioche and Sweet & Sour Onion

SPANISH RICE

-served to your table-

BOSTON LOBSTER & CRAB BROTHY RICE

FRESH FROM THE SEA

-served to your table-

AIR-AGED ATLANTIC TURBOT pan-seared, with Lemon & Dill Vinaigrette

PREMIUM MEAT CUTS

-served to your table-

CHARCOAL-GRILLED USDA "TXULETÓN" with "Piquillo" Peppers

ROASTED SUCKLING PIG Spanish Style with "Panadera" Potatoes

SWEET ENDINGS

"TORRIJAS" Spanish French Toast

FOC "LEMON PIE"

BASQUE CHEESECAKE TARTALETTE

SEASONAL FRESH FRUITS SELECTION

HOT GIANDUJA CHOCOLATE CAKE

\$\$178++/PERSON

including a special cocktail or a glass of premium wine

COCKTAILS, WINES & SPIRITS

WE HAVE A SURPRISE SELECTION
OF SPECIAL COCKTAILS, WINES AND SPIRITS
FOR YOU

*Expect unique labels, vintages and flavours
that will bring your Fine Fun Experience to another level!*

- a la carte menu will also be available upon request -

BOOK NOW!