



## *Special Dinner Menu*

### **Snacks**

**Wagyu Beef Tartare**  
*with Crispy Chipotle Sponge & Poached Onion Ice Cream*

**Warm Canadian Oyster**  
*in Nandu's 'Escabeche' Sauce*

**Smoked Cantabrian Anchovy**  
*on Charcoal Brioche with Caramel Butter*

**'Can Jubany' Vichyssoise**  
*with Smoked 'Delta de l'Ebre' Eel & Quail Egg*

### **Starter**

**Hokkaido Sea Urchin Royale**  
*with Alaskan King Crab, Oscietra Caviar & Tarragon Essence*

### **Black Truffle**

**Catalan Autumn Black Truffle**  
*with Slow-cooked Japanese Egg,  
Sautéed Wild Mushrooms, Mashed Potatoes*

### **Spanish Rice**

**Mediterranean Red Prawn Paella 'a la llauna'**  
*with Saffron Aioli*

### **Meat**

**Josper-grilled Kagoshima Wagyu Striploin A5**  
*with Fresh Catalan Wasabi & Artichokes*

### **Pre-Dessert**

**FOC Lemon & Basil Fresh Pie**

### **Dessert**

**'Nandu's Style' Flaming Rum Baba**  
*with Chantilly Ice Cream*

### **Petit Fours**

*\$178++/person*

*-Some dishes may be subject to changes due to ingredient availability-*

# **FOC**

by Nandu Jubany