

Dinner Menu

3 Course \$85

SNACKS

Oysters, tomato water, seaweeds (2 pcs) \$12

Anchovies from the Basque Country, tomato,
olive oil caviar (2 pcs) \$15

Jambone de Bayonne croquette (2 pcs) \$12

1st COURSE

SWORDFISH TARTARE

Swordfish, horseradish, chive oil

SARDINE

Iwashi, cucumber gazpatxo, finger lime

CHORIZO BRIOCHE BUN

French Basque chorizo, Idiazabal cheese cream

2nd COURSE

VEGETABLE BOMBA RICE

Spinach butter, seasonal vegetables, truffle

OXTAIL BOMBA RICE

Braised oxtail, confit yolk, chive aioli

RED SEA BREAM

Salsa verde, sweet peas, razor clam

TXULETA

Charcoal grilled Angus prime rib, classic mash, jus

DESSERT

STRAWBERRY

Glazed strawberries, milk ice cream

CHERRIES & CHOCOLATE

Pickled cherries, cherry coconut foam, chocolate
mousse

CHEESE PLATTER

Idiazabal, Murcia, quince paste

All prices are subject to 10% service charge and 7% GST