



## LUNAR NEW YEAR FESTIVE SPECIAL

# LOBSTER SET

**FOR 2-3 PERSON FOR \$168<sup>++</sup>**  
**CHOOSE 3 TAPAS | SMALL PAELLA**  
**WITH HALF CANADIAN LOBSTER**

**FOR 4-6 PERSON FOR \$238<sup>++</sup>**  
**CHOOSE 5 TAPAS | LARGE PAELLA**  
**WITH WHOLE CANADIAN LOBSTER**

### TAPAS

#### ✓ GAZPACHO

*Traditional Spanish chilled soup*

#### ✓ CHAMPINONES AL AJILLO

*One of Spain's most popular tapas dishes; Garlic Mushrooms*

#### ✓ MIXED MUSHROOMS SALAD & CHILI VINAIGRETTE

*Mushrooms with arugula, almond crunch and house-made tangy chilli vinaigrette*

#### ✓ TORTILLA ESPANOLA

*Traditional potato and onion omelette*

#### GAMBAS AL PIL PIL

*Sizzling prawns in olive oil and garlic*

#### ✓ PAN CON TOMATE

*Traditional tomato bread from Catalonia, fresh diced tomatoes with garlic, salt, and Spanish olive oil*

#### ✓ CHORIZO AL VINO

*Spicy sausage pan-fried in red wine*

#### ✓ PATATAS BRAVAS

*Spanish fried potatoes with tomato sauce and herb mayo*

#### ✓ PLANT POWER QUIPES FRITOS

*Golden plant-based small pies stuffed with spices and omnimeat, served with Romesco dip*

### LOBSTER PAELLA

**Taste the sweetness of the sea with this iconic Spanish dish cooked for the occasion in a flavourful house made Lobster Broth and white wine, topped with meaty Lobster and succulent Live Green Mussels**

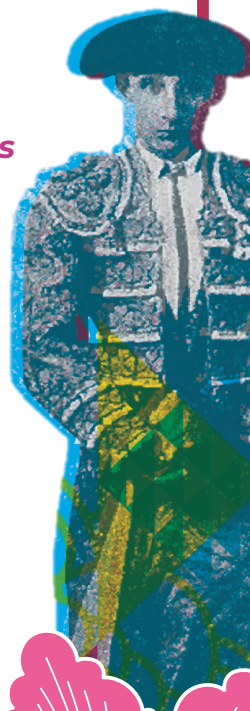
### DESSERT

#### CHURROS

*Traditional crunchy fried Spanish doughnuts*  
*Choice of sauce: Chocolate / Caramel*

#### BUÑUELO DE AVELLANA Y FRUTOS ROJOS

*Hazelnut chocolate and red berry beignets with a light dusting of powdered sugar*



## LUNAR NEW YEAR FESTIVE SPECIAL **WAGYU SET**

**FOR 2-3 PERSON FOR \$168<sup>++</sup>**  
**CHOOSE 3 TAPAS | ONE WHOLE**  
**WAGYU PETITE TENDER**

**FOR 4-6 PERSON FOR \$238<sup>++</sup>**  
**CHOOSE 5 TAPAS | TWO WHOLE**  
**WAGYU PETITE TENDER**

### TAPAS

**▼ GAZPACHO**

*Traditional Spanish chilled soup*

**▼ CHAMPINONES AL AJILLO**

*One of Spain's most popular tapas dishes; Garlic Mushrooms*

**▼ MIXED MUSHROOMS SALAD & CHILI VINAIGRETTE**

*Mushrooms with arugula, almond crunch and house-made tangy chilli vinaigrette*

**▼ TORTILLA ESPANOLA**

*Traditional potato and onion omelette*

**▼ PAN CON TOMATE**

*Traditional tomato bread from Catalonia, fresh diced tomatoes with garlic, salt, and Spanish olive oil*

**GAMBAS AL PIL PIL**

*Sizzling prawns in olive oil and garlic*

**CHORIZO AL VINO**

*Spicy sausage pan-fried in red wine*

**▼ PATATAS BRAVAS**

*Spanish fried potatoes with tomato sauce and herb mayo*

**▼ PLANT POWER QUIPES FRITOS**

*Golden plant-based small pies stuffed with spices and omnimeat, served with Romesco dip*

### **GRILLED BEEF WAGYU PETITE TENDER & BONE MARROW**

**Full beef wagyu petite tender with truffle butter and bone marrow. Served in hot plate, flamed with Tequila, accompanied with truffle mash potatoes and mustard**

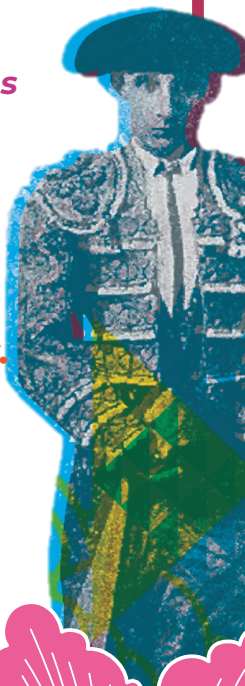
### DESSERT

#### **CHURROS**

*Traditional crunchy fried Spanish doughnuts  
Choice of sauce: Chocolate / Caramel*

#### **BUÑUELO DE AVELLANA Y FRUTOS ROJOS**

*Hazelnut chocolate and red berry beignets with a light dusting of powdered sugar*





LUNAR NEW YEAR FESTIVE SPECIAL

## SUCKLING PIG SET

GOOD FOR 4-6 PERSON FOR \$388<sup>++</sup>

### TAPAS (CHOOSE 5)

▼ **GAZPACHO**

*Traditional Spanish chilled soup*

▼ **CHAMPINONES AL AJILLO**

*One of Spain's most popular tapas dishes; Garlic Mushrooms*

▼ **MIXED MUSHROOMS SALAD &**

**CHILI VINAIGRETTE**

*Mushrooms with arugula, almond crunch and house-made tangy chilli vinaigrette*

▼ **TORTILLA ESPANOLA**

*Traditional potato and onion omelette*

**GAMBAS AL PIL PIL**

*Sizzling prawns in olive oil and garlic*

▼ **PAN CON TOMATE**

*Traditional tomato bread from Catalonia, fresh diced tomatoes with garlic, salt, and Spanish olive oil*

**CHORIZO AL VINO**

*Spicy sausage pan-fried in red wine*

▼ **PATATAS BRAVAS**

*Spanish fried potatoes with tomato sauce and herb mayo*

▼ **PLANT POWER QUIPES FRITOS**

*Golden plant-based small pies stuffed with spices and omnimeat, served with Romesco dip*

### SPANISH SUCKLING PIG

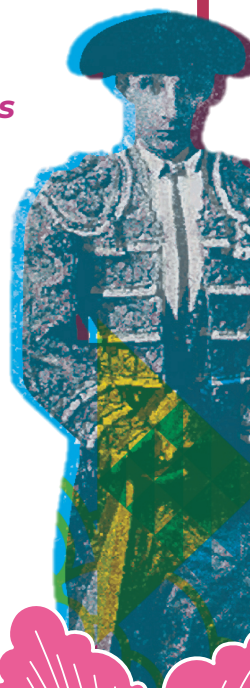
**Premium Spanish suckling pig (~1.6kg to 1.8kg)  
with grilled vegetables, accompanied with chimichurri sauce**

### DESSERT CHURROS

*Traditional crunchy fried Spanish doughnuts  
Choice of sauce: Chocolate / Caramel*

### BUÑUELO DE AVELLANA Y FRUTOS ROJOS

*Hazelnut chocolate and red berry beignets  
with a light dusting of powdered sugar*





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