

**FRIDAY**  
12PM - 3.30PM  
**SATURDAY  
& SUNDAY**  
11.30AM - 3.30PM



# ALL-YOU-CAN-EAT HANGOVER BRUNCH



**\$79.90<sup>++</sup>**  
**PER ADULT**  
ADD \$39.90<sup>++</sup> FOR  
FREE-FLOW CAVA AND SANGRIA  
\*Limited to 2 hours

**\$39.90<sup>++</sup>**  
**PER KID**  
\*Age 7 to 11



**ALL ITEMS FREE-FLOW  
FROM OUR BRUNCH MENU**  
WITH SOFT DRINKS, JUICES, COFFEE & TEA.

**ADD** **\$15<sup>++</sup> for**  
**SMALL PAELLA**  
(U.P. \$32)

**\$30<sup>++</sup> for**  
**LARGE PAELLA**  
(U.P. \$55)

**Choose: from**

<b>Pescado</b>	Squid, Sea Bass, Mussels, Shrimp
<b>Carne</b>	Chicken, Capsicum, Beef, Chorizo
<b>Negra</b>	Mixed Seafood in Black Squid Ink Rice
<b>Vegan</b>	Plant-based Prawns and Plant-based Calamari

#### Terms & Conditions

Hangover Brunch is subjected to availability on Public Holidays, Eve of Public Holidays and other Blackout Dates. Enjoy and order your food wisely to avoid wastage! Food wastage will be charged accordingly based on a la carte food pricing. Food items are strictly fixed and cannot be changed to other items. Food items are to be consumed within the restaurant premises as no takeaway is allowed. Sabio By The Sea reserves the right to amend the Terms & Conditions without prior notice. Prices are subjected to 10% service charge and prevailing government taxes.



**Chorizo Iberico**

Spanish spiced sausage made from Black Iberico Pork

**Jamón Serrano**

A Culinary Symbol of Spain - a classic cave-aged mountain ham

**Gazpacho**

Traditional Spanish chilled soup.  
Perfect all-weather soup

**Aceitunas**

Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika

**Pan con Tomate**

Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast

**Sardinas en Aceite de Oliva**

Sardines straight from the sea, preserved in beautiful golden olive oil

**Carpaccio de Carne**

Beef Carpaccio topped with Arugula Salad and Capers, finished with Olive Oil, Salt, Pepper and Lemon Zest

**Tostas de Bacalao**

A lusciously savoury Creamy Spread made from Spanish Salted Cod served with Crusty Toasts

**Boquerones**

Traditional Baby White Anchovies with Pimento, Capers and Olive Oil

**Queso**

Platter of Spanish Cheeses: San Simon, Idiazabal, Manchego, Mahon and Rosemary

**Mixed Mushroom Salad with Chilli Vinaigrette**

Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette

**White Anchovies Salad**

Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

**Patatas Bravas**

Spanish Fried Potatoes with Salsa Brava and Herb Mayo

**Tortilla Española**

Traditional Potato & Onion Omelette

**Champinones al Ajillo**

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

**Vegan Fish Fingers**

Golden fried Plant-based Fish Fingers seasoned with Smoky Spanish Paprika

**Vegan Calamares a la Plancha**

Spicy Pan-Fried Vegan Calamari cooked in White Wine, Extra Virgin Olive Oil & Butter

**Croquetas**

Crisp fried croquette with a savoury filling of your choice:

- Jamon (Cured Spanish Ham)
- Hongos Porcini Trufados (Truffled Mushrooms)

**Calamares Fritos**

Crunchy Spiced Squid with Alioli

**Chorizo al Vino**

Spicy Sausage Pan-Fried in Red Wine

**Vegan Gambas al Pil Pil**

Sizzling Vegan Prawns with Pimentos, White Wine and Extra Virgin Olive Oil

**Albondigas en Salsa Espanola**

Known to be the best meatballs in Singapore, 100% Beef Meatballs in Spicy Tomato Sauce

**Barcelona Bikini**

Crusty Toast sandwiched with savoury Jamon, gooey melted Manchego and Truffle Spread

**Gambas al Pil Pil**

Sizzling Prawns in Olive Oil & Garlic

**Pulpo a la Gallega**

Octopus cooked in Paprika, Olive Oil & Lemon

**Frijoles con Chorizo y Queso**

Baked Cannellini Beans with Chorizo and Goat Cheese, accompanied with a bed of Tortilla Chips

**Mussels a la Marinera, 350g**

Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce

**Scallop de Azafrán**

Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives

**Langostino en Salsa Romesco Catalonia**

Seared Deep Sea Red Leg Prawns with a classic tomato-based Catalonia Romesco Dip

**Josper-Fired Padrón Peppers**

Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened

**Espárrago**

Grilled Asparagus with Fried Soft-Yolk Egg and Romesco Sauce

**El Cerdo**

Herb and Honey Marinated Pork Belly served with Sautéed Potatoes

**Halibut with White Wine**

Halibut grilled with Tomato, Fennel, Dual Colour Olives and White Wine

**El Pulpo**

Grilled Octopus Leg, "Viola" Mash Potato and Paprika

**Helado**

Ice Cream :  
Chocolate/Vanilla/Caramelo

**Natillas de Leché**

Traditional Spanish Cream Custard with Butter Biscuits and dusting of Cinnamon

**Churros**

Traditional Crunchy Fried Spanish Doughnut  
Choice of House-made Sauce :  
Chocolate / Caramel