

# À LA CARTE MENU



## SOUP & SALAD

<b>ROASTED TOMATO SOUP</b>	<b>\$13</b>
<i>Blistered San Marzano tomatoes blended with fresh herbs served with grilled sourdough.</i>	
<b>BEETROOT SALAD</b>	<b>\$18</b>
<i>Cooked beetroot with roasted butternut squash, walnut and feta cheese.</i>	
<b>SALMON AVOCADO SALAD</b>	<b>\$24</b>
<i>Cured salmon, avocado, mixed greens, radish, olives, shallot rings, with balsamic vinaigrette.</i>	
<b>TOMATO &amp; BURRATA</b>	<b>\$26</b>
<i>Heirloom tomatoes with creamy burrata and strawberry gazpacho.</i>	
<b>STEAK &amp; KALE SALAD</b>	<b>\$25</b>
<i>Seared striploin steak, curly kale, pomegranate, butternut squash, with cilantro &amp; lime dressing.</i>	

## APPETIZER

<b>FRIED CALAMARI</b>	<b>\$18</b>
<i>Fresh cut squid marinated in shrimp paste, tossed with curry leaves, served with sambal sour cream.</i>	
<b>CHARRED CABBAGE WITH HERB YOGHURT &amp; CRUMBLE</b>	<b>\$16</b>
<i>Smoky cabbage balanced with tangy herb yoghurt and a savory crumble.</i>	
<b>GARLIC PRAWNS</b>	<b>\$20</b>
<i>Sautéed tiger prawns in garlic chilli oil served with toasted sourdough.</i>	
<b>TUNA TOSTADA</b>	<b>\$13</b>
<i>Soy-marinated diced tuna, oriental-style guacamole on crispy tortilla shell.</i>	
<b>KOREAN WINGS</b>	<b>\$18</b>
<i>Glazed crispy chicken wings (choice of honey soy or spicy glaze).</i>	
<b>BLUE MUSSELS WITH NDUJA BUTTER</b>	<b>\$23</b>
<i>Sweet mussels steamed in a smoky-spicy nduja butter sauce.</i>	
<b>BEEF TARTARE WITH TOMATO CONSOMMÉ</b>	<b>\$25</b>
<i>Hand-chopped beef, seasoned to perfection, served with a clear, flavorful tomato consommé.</i>	
<b>PADRÓN PEPPERS</b>	<b>\$16</b>
<i>Blistered Spanish peppers served with homemade aioli, bonito flakes and furikake spices.</i>	
<b>TRUFFLE FRIES</b>	<b>\$13</b>
<i>Golden shoestring fries tossed with truffle oil and aged parmesan cheese.</i>	

## MAIN COURSE

<b>MISO BLACK COD</b>	<b>\$45</b>
<i>Tender black cod glazed with miso, served with tobiko beurre blanc and broccolini.</i>	
<b>BRAISED LAMB SHOULDER</b>	<b>\$36</b>
<i>Slow-braised lamb with sour cream and creamy mashed potato.</i>	
<b>ROASTED SPRING CHICKEN (HALF)</b>	<b>\$27</b>
<i>Juicy spring chicken with romesco sauce and fried Brussels sprouts.</i>	
<b>IBERICO PORK RIBS</b>	<b>\$42</b>
<i>Succulent Iberico pork ribs with padron peppers and baby potatoes.</i>	
<b>WHOLE CALAMARI</b>	<b>\$32</b>
<i>Grilled calamari with sobrasada, squid ink aioli and gremolata.</i>	
<b>GRASS-FED RUMP CAP</b>	<b>\$48</b>
<i>Char-grilled rump cap with leek confit and red wine jus.</i>	

## ON THE GRILL Additional Chimichurri / Red Wine Jus @ \$3

<b>AUSTRALIAN GRASS-FED HANGING TENDER (300G)</b>	<b>\$35</b>
<b>SPANISH VINTAGE CHILLED STRIPLOIN (300G)</b>	<b>\$42</b>
<b>AUSTRALIAN WAGYU FLANK (260G)</b>	<b>\$45</b>
<b>BARLEY-FED AUSTRALIAN RIBEYE (300G)</b>	<b>\$58</b>

## SIDES

<b>CLASSIC MASHED POTATOES</b>	<b>\$6</b>
<b>HERB ROASTED BABY POTATOES</b>	<b>\$6</b>
<b>GRILLED BROCCOLINI</b>	<b>\$10</b>
<b>FRIED BRUSSELS SPROUTS</b>	<b>\$8</b>
<b>SIDE SALAD</b>	<b>\$8</b>

## SHARING

<b>DRY-AGED FRENCH LEMON SOLE</b>	<b>\$68</b>
<i>Grilled whole French Lemon Sole with gochujang beurre blanc and fried capers.</i>	
<b>GRILLED PLATTER</b>	<b>\$82</b>
<i>Pork ribs, roasted spring chicken, tiger prawns, and striploin grilled to perfection for sharing.</i>	
<b>GRILLED WHOLE SEA BASS BILBAINA STYLE</b>	<b>\$42</b>
<i>Grilled whole fish with smoky bilbaina sauce.</i>	
<b>US PRIME ANGUS TOMAHAWK (1.2KG)</b>	<b>\$230</b>
<i>Tomahawk with 2 sauces and 3 sides.</i>	

## PASTA & GRAINS

<b>SHRIMP PASTA</b>	<b>\$23</b>
<i>Spaghetti in a rich and fragrant lobster laksa bisque, with shrimp and aged parmesan.</i>	
<b>RIGATONI PESTO</b>	<b>\$25</b>
<i>Rigatoni with basil pesto, creamy burrata, toasted pine nuts and basil oil.</i>	
<b>LINGUINI ALLE VONGOLE</b>	<b>\$20</b>
<i>Linguini with Asari clams, mussels, garlic and white wine.</i>	
<b>DUCK CONFIT &amp; TRUFFLE RISOTTO</b>	<b>\$29</b>
<i>Creamy truffle mushroom risotto paired with tender duck leg confit.</i>	
<b>SCALLOP &amp; SAFFRON RISOTTO</b>	<b>\$38</b>
<i>Fragrant saffron risotto with seared scallops and ponzu pearls.</i>	

## DESSERT

<b>BURNT MANCHEGO CHEESECAKE</b>	<b>\$13</b>
<i>Rich burnt cheesecake blended with manchego cheese, served alongside mixed berry gelato.</i>	
<b>LAVA CAKE</b>	<b>\$12</b>
<i>Warm chocolate lava cake served with mixed berry and vanilla gelato.</i>	
<b>CREMA CATALANA</b>	<b>\$12</b>
<i>Classic Spanish custard with passion fruit sorbet and tangy lemon syrup.</i>	

*Prices are subject to 10% service charge and prevailing government taxes*