

TAPAS

CROQUETAS	75
Creamy béchamel filling served with Spanish sambal "Mojo Rojo" with a choice of Jamón Ibérico / Prawn / Chicken	
PULPO BASQUE STYLE	145
Grilled octopus with potato and pimenton purée	
GAMBAS AL AJILLO	125
Sizzling shrimps and shimeji mushrooms with garlic chilli oil	
PATATAS BRAVAS	50
Crispy potatoes topped with allioli and spicy Basque dipping sauce	
SPICED BEEF MEATBALLS	65
in spicy tomato sauce, shoestring potato, and pickled quail egg	
SPANISH TORTILLA	60
Omelette with confit potato, onion, allioli, spring onion, and bonito flakes	
GRILLED OX TONGUE	75
72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces	
SPANISH BLACK BAO BUN	65
Crispy baby squid, garlic allioli, and caramelized onion	
SMOKED SALMON	60
Brioche, creamy yogurt, honey & truffle oil	
PORK BELLY PINTXO	75
Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange	
WOOD FIRED GRILLED PORK RIBS	85
Served with charred onion & caramelized apple	
PAN SEARED SCALLOP	85
Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds	
OXTAIL BIKINI	95
Truffle creamy potato, tartar sauce, and beef jus	
CRISPY PORK BELLY	75
Whole grain mustard creamy potato, pickled onions and fresh apple	
SPANISH CURED MEAT & CHEESE PLATTER	225
OR CHOOSE YOUR FAVOURITE ONE	
JAMÓN IBÉRICO DE BELLOTA	140
JAMÓN SERRANO	60
MANCHEGO CHEESE	50
MAHON CHEESE	50

APPETIZER

MEXICAN NACHOS GUACAMOLE	95
Corn tortilla chips, jalapeño, melted cheese, sour cream, and guacamole	
CHICKEN QUESADILLAS	95
Served with Mexican salsa, guacamole, and sour cream	
TACOS SHRIMPS WITH MANGO PICO DE GALLO	90
Shrimps, avocado, pickled onion, sour cream, and mango pico de gallo	
RED TUNA TARTAR	85
with wasabi avocado cream, seaweed chips, sweet corn caviar & edamame	
FOIE GRAS CRÉMÉ BRÛLÉE	180
Roasted peach jam, caramelized foie gras brûlée & toasted brioche	
BEETROOT MARINATED SALMON	95
Crispy tortilla bread, whipped chive cream cheese, pickles, arugula & tobiko	

SOUP & SALAD

SOPA DE MIGAS	50
Bread crumbs tomato soup with fresh coriander, croutons, and jalapeño	
BASQUE MUSHROOM SOUP	85
Champignon mushroom cream soup with truffle oil	
CAESAR SALAD	95
Romaine lettuce, classic caesar dressing, parmesan cheese & croutons with slow-cooked chicken <i>or crispy pork / beef bacon (+15)</i>	
COBB SALAD	95
Mixed salad with chicken breast, smoked salmon, gorgonzola & honey mustard dressing	
WATERMELON SALAD	75
Mixed leaves, cucumber, feta cheese, red onion, mint, and caramelized peanuts	
KALE SALAD	115
Kale, broccoli, cauliflower, charred carrot, chickpeas, caramelized peanuts, and grilled chicken breast	

PASTA

KING PRAWNS SPAGHETTI AGLIO OLIO	115
Spaghetti with sautéed maitake & shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine	
SMOKED SALMON CARBONARA	115
Creamy smoked salmon spaghetti with green peas and fresh dill	
HOMEMADE PARMESAN GNOCCHI	95
Gorgonzola sauce, crispy pork bacon, cherry tomato confit, basil oil & watercress	

MAIN

BASQUE BEEF BURGER	150
Homemade wagyu beef patty and bacon spread served with garlic and parsley potato chips. With a choice of ube or classic bun. (+ <i>additional cheese +15</i>)	
FISH AND CHIPS	85
Beer battered fish and chips served with a side of homemade tartar sauce	
PAN SEARED SALMON WITH CREAM SAUCE	195
Served with broccoli, baby corn, pumpkin, and potato	
SPICED STEAK WITH CHERRY TOMATO SALSA	385
Boneless short rib marinated with mixed spices. Served with curly fries and pickles	
PRIME US RIB-EYE (200 GR)	360
Served with baked bone marrow, mashed potato, caramelized shallots & bell peppers	
POLLO MORUNO	145
Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout	
PORK CHOP A LA BRASA	155
Served with "trinchat" pan seared mashed potato, greens & pisto manchego	
STOCKYARD ANGUS STRIPLOIN STEAK	315
Australian grain fed angus beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce	
CRISPY CHICKEN BURGER	105
House sriracha-tartar, cos lettuce, tomato, pickled cucumber, and lotus root chips	
PAN SEARED BARRAMUNDI	155
Green asparagus, roasted pumpkin purée, caramelized onion cream & crispy baby kailan	
ROASTED LAMB RACK	195
Slow cooked and roasted lamb rack, truffle potato mille crêpe, ginger carrot purée, and beet chips	
AUSTRALIAN BEEF TENDERLOIN	290
Served with truffle barley risotto, roasted potato & allioli sauce	
SIDE DISH	
CIABATTA BREAD	25
MARINATED MIXED OLIVE	30
CURLY FRIES WITH TRUFFLE OIL	30
MASHED POTATO / HOMEMADE CHIPS	25
PAN CON TOMATE	60
ASSORTED VEGETABLES	60
MUSHROOM AL AJILLO	60
BAKED CREAMY MUSHROOM	60

EST. 2016

MENÚ

BAR DE TAPAS

Family Style

HALF SUCKLING PIG "ASADO"

550 (Serves 4 - 5 portions)

Roasted in a Spanish style served with roasted potatoes and side of roasting jus

THE BIG PAELLA

Choose one of our paella selections and adjust the portion based on your needs



SEAFOOD PAELLA 85/pax

Spanish-style rice with king prawn, mussels, baby squid & smoked salmon

BLACK RICE PAELLA 85/pax

Spanish-style squid ink rice with prawn, calamari, crispy baby squid & allioli

CHICKEN & CRISPY PORK BELLY PAELLA 75/pax

Spanish-style rice with chicken, crispy pork belly, snow peas, green peas & allioli sauce

Minimum order for 8 pax & maximum for 32 pax
Kindly ask our server for further details

PAELLA

SEAFOOD PAELLA 295
Spanish-style rice with king prawn, mussels, baby squid, and smoked salmon

BLACK RICE PAELLA 285
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli

ASIAN

U.S. SHORT RIBS FRIED RICE 95
Indonesian-style fried rice with sliced U.S. short ribs

OXTAIL SOUP 175
Traditional Indonesian oxtail soup. Served with rice

HAINAN CHICKEN RICE 110
Steamed chicken and garlic bok choy with hainan rice

STRIPLOIN KOBAYASHI 135
Pan seared striploin served with cilantro rice, half-boiled egg, and kobayashi sauce

SEAFOOD TOM YUM 95
Classic Thailand soup with shrimps, squid, fish, mushrooms, and a side of rice

DESSERT

PARQUE DE PANNACOTTA 55
Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline

NUTELLA CHURROS 65
Classic churros with nutella filling

TRADITIONAL SPANISH CHURROS 55
with spiced hot chocolate dipping sauce

CARROT CAKE 70
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream

TRES LECHES 65
Three kinds of milk, caramel, milk sorbet, and crumbles

MATCHA TIRAMISU 70
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue

MELTED SPANISH CHEESE CAKE 55
Caramel cream, banana, and cinnamon ice cream

"N" CAKE 75
10 Layers of nutella crème chantilly, chocolate & nutella brûlée, vanilla dacquoise, vanilla chiffon cake, choco almond crunch, and chocolate glaze

COFFEE & TEA

ESPRESSO SINGLE 30
LONG BLACK 35
CORTADO / MAGIC / CAFFÉ LATTE / CAPPUCCINO 40
COFFEE MILK 30

HOT TEA 40

ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL

ICED TEA

CLASSIC ICED TEA 30
LEMON ORANGE / LYCHEE BERRY / PEACH 35
LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT

WATER

FIJI WATER 500 ML / 1000 ML 55 / 95
EQUIL NATURAL / SPARKLING 380 ML 35
SANPELLEGRINO 500 ML 55
ACQUA PANNA 500 ML 55

JUICE

STRAWBERRY / WATERMELON / KIWI 45
SQUEEZED ORANGE 65

MOCKTAIL & FRAPPÉ

ORANGE CARE 55
Carrot, orange juice, passion fruit & lemonade

BASILIUM PEACH 55
Peach fruit, pineapple juice, basil leaf & lemonade

MINT & WATERMELON CRUSH 55
Watermelon, strawberry, lemon ginger & mint leaf

KIWI GREEN ALMOND 55
Kiwi, green tea, vanilla ice cream & almond

BERRY PIE FRAPPÉ 55
Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice

BEER & CIDER

CARLSBERG DRAUGHT REG / LARGE 60 / 85
CERVEZA NEGRA DRAUGHT REG / LARGE 65 / 90
ERDINGER WEISSBIER DRAUGHT 185
CARLSBERG 60
PROST 60
BALI HAI PREMIUM 60
SAN MIGUEL PALE / LIGHT 60
HEINEKEN 65
GUINNESS 65
STARK LYCHEE ALE 75
KÖNIG LUDWIG WEISSBIER 80
CORONA 95
ESTRELLA DAMM 100
HOEGAARDEN 100
ALBENS 80
STRONGBOW APPLE / ELDERFLOWER 90