

LAS ENTRADES

'APPETIZER SPREAD' OPTION
\$325

ENJOY CHEF FERRAN TADEO'S BRILLIANT SPREAD FEATURING THE FINEST CATALAN CLASSICS WITH AN ASSORTMENT OF BAKED GOODS, 'COCA', ENSALADAS, CHEESES & IBERICO CHARCUTERIE, MARINATED SEAFOOD INCLUDING VARIOUS TYPES OF ANCHOVIES

OR

HONEYDEW MELON GAZPACHO

WITH SMOKED SARDINES 'AIR' BAGUETTE

PAELLA VEGETARIANA

CATALAN STYLE ARROZ A BANDA WITH
JOSPER GRILLED GREEN ASPARAGUS & SEASONAL VEGETABLES
\$350

LOBSTER PAPPARDELLE ALL'UOVO

JOSPER GRILLED BOSTON LOBSTER
& CRISPY IBERICO PORK BELLY
\$370

SCALLOP SQUID INK PAELLA

CATALAN STYLE ARROZ, HOKKAIDO SCALLOP, SQUID & ALLIOLI
\$380

IBERICO LAMB SHOULDER

SLOW COOKED ARAGON LAMB SHOULDER GLAZED WITH BEEF JUICE,
CUCUMBER PICKLED RADISH, HOUSEMADE BAO & TZATZIKI
\$395

JOSPER GRILLED SEA BASS

MEDITERRANEAN DRESSING, TOMATO, ONION, LEEK, OLIVE OIL,
VINEGAR, BROCCOLINI WITH CRISPY GARLIC & MUSHROOMS
FOR TWO
\$750

IBERICO PORK RIBS

16-HOUR SLOW COOKED SPICE PORK RIBS WITH
SAUTEED BRUSSELS SPROUTS
FOR TWO
\$800

SUMMER OPERA

MANGO PASSION FRUIT & COCONUT

OR

PISTACHIO CUSTARD

HOMEMADE RASPBERRY JAM

COFFEE & TEA

10% SERVICE CHARGE