



Menu Satisfaction

Tapas to share

Melted Camembert Fondue from Normandy, drizzled with Honey, and Crushed Cashews.

Served with Sourdough or Focaccia

Signature Crispy Pork Cheek, Garlic Mustard and Pickled Daikon

PPG Grilled Chicken: Paprika, Pepper and Garlic Marinade. Spinach Pesto and Parmesan

“Wok Hei” Cauliflower, Browned Butter and Cashews

Sauteed Sea Prawns *a la Francaise*: Sauce made from Garlic, Chilli & Butter

Cod Fritters: Salted Cod and Mashed Potatoes, served with Caviar and Aioli

Wanderer Barley-fed Angus Striploin & Chimichurri

Paella

Spanish Style stewed Rice in a Rich Seafood & Saffron Broth

Squid Ink Paella, Seafood Paella or Chicken Paella

Dessert

Churros

Deep Fried Spanish Fritters, served with Lemon Curd, & Dark Chocolate

Beverages

Choice of Red or White Sangria

OR

Choice of Mocktail Jugs: Fizzy Lime Honey, Elderflower Lemon, Passionfruit Mint

\$60 nett per person, Minimum 15 people

Exclusive use of the upstairs private room, with dedicated service team
Available on Tuesday and Wednesday Evenings Only, from 5.45pm to 10pm



Menu Indulgence

Tapas to share

Burrata from Puglia, Prosciutto from Parma, Slow Roasted Tomatoes, Balsamic Caramel,
Served with Sourdough or Focaccia

Sauteed Sea Prawns *a la Francaise*: Sauce made from Garlic, Chilli & Butter
Served with Sourdough or Focaccia

“Wok Hei” Cauliflower, Browned Butter and Cashews

Grilled Octopus from Portugal, Romesco Sauce, Smoked Paprika & E.v.o.o.

Cod Fritters: Salted Cod and Mashed Potatoes, served with Caviar and Aioli

The Tomahawks

***Bone-in Grilled Meats, Beautifully Charred & Well Rested.
Best Served Medium Rare (Beef) and Medium (Pork)***

Heritage Pork Tomahawk

Wanderer Barley-fed Angus Beef Tomahawk

Served with Crispy Crushed Potatoes, Mesclun Salad & Sauteed King Oyster Mushrooms

Paella

Spanish Style stewed Rice in a Rich Seafood & Saffron Broth

Squid Ink Paella, Seafood Paella or Chicken Paella

Dessert

Churros

Deep Fried Spanish Fritters, served with Lemon Curd, & Dark Chocolate

Beverages

Choice of 3 Bottles of Wines to pair with your Dinner

Pinot Gris, Trebbiano Malvasia, Tempranillio, Cabernet Sauvignon

OR

Choice of Mocktail Jugs: Fizzy Lime Honey, Elderflower Lemon, Passionfruit Mint

\$88 nett per person, Minimum 15 people

Exclusive use of the upstairs private room, with dedicated service team
Available on Tuesday and Wednesday Evenings Only, from 5.45pm to 10pm



Menu Extravagance

Tapas to share

Traditional Spanish Tortillia, Jamon Iberico & Aioli
Seared Foie Gras de Canard, Carmelised Apples & Toastie
Hokkaido Scallop Carpaccio, Honey-Lemon Jus & Crispy Ebi
Slow Roasted Tomatoes & Anchovy Toast
Rack of Lamb, Roasted Eggplants & Mustard

The Tomahawk

*Bone-in Grilled Meats, Beautifully Charred & Well Rested.
Best Served Medium Rare - Medium*

MBS 5/6 Wagyu Tomahawk from Australia
Served with Potatoes, Salad, "Wok-Hei" Cauliflower & Jus de Bouef

Lobster Paella

Rice stewed in a Traditional Lobster *Caldos*, Live Boston Lobster & Crunchy Lobster Roe

Dessert

Crèma Catalana
Traditional Catalonia Cream, infused with Lemon & Cinnamon, Served with Bananas & Almonds
Churros
Deep Fried Spanish Fritters, served with Lemon Curd, & Dark Chocolate
Home-made Limoncello
Lemon Liquor that's a perfect after-meal beverage

Wines

Choice of 6 Bottles of Wine to pair with your Dinner
Whites: Pinot Gris / Trebbiano Malvasia / Gavi di Gavi
Reds: Tempranillio-Cab Sauv / 100% Tempranillio Crianza / IGT Toscana

Coffee or Tea

\$178 nett per person, Minimum 15 people

Exclusive use of the upstairs private room, with dedicated service team
Available on Tuesday and Wednesday Evenings Only, from 5.45pm to 10pm



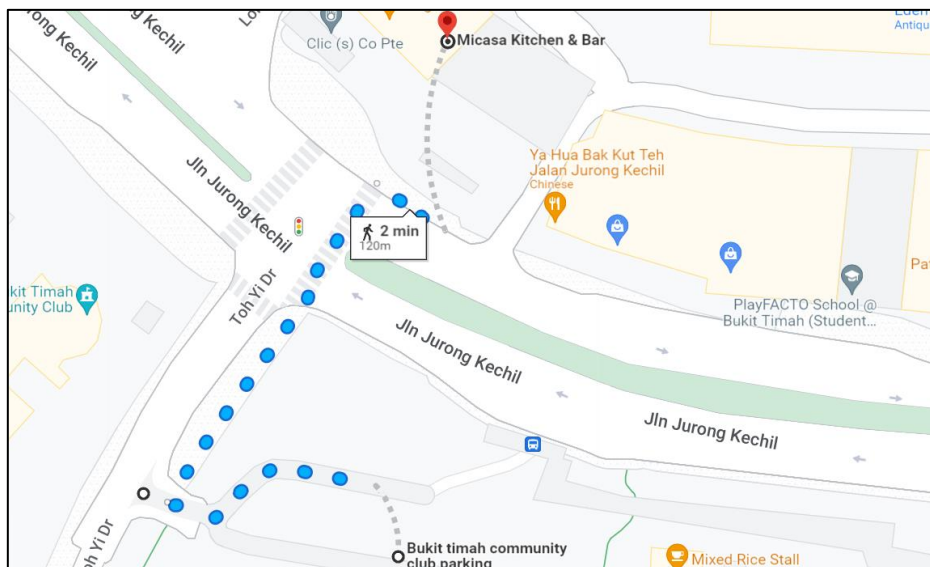
Details

Seating Capacity: Private room – up to 22 seated adults || Level 1 Main Hall – up to 30 seated adults
Level 1 Patio – up to 14 seated adults

Operating Hours: Available on Mondays to Thursdays Dinners 6pm to 10.30pm, Friday to Sunday Lunches 11.30am to 2.30pm.

Corkage: \$15 per bottle of wine or liquor, or 1-for-1 corkage waiver policy (buy 1 from us, we waive 1 from you)

Parking your vehicles: 2 parking lots in front of the restaurant. Best to park at Block 17 Toh Yi Drive (open-air carpark)



Address: 102C Jalan Jurong Kechil, #01-01, 598602

Contact: 6463 0263, admin@micasakitchenandbar.com or [Reservations | Micasa \(micasakitchenandbar.com\)](https://www.micasakitchenandbar.com)