

MOTHERS DAY SET MENU

available on 9 may dinner , 10 may lunch and dinner, 11 may lunch and dinner

STARTERS

Pan con Tomate: Toasted Foccacia & Tomatoes
Jamon Iberico de Bellota: Cured Ham from Spain
“Wok Hei” Cauliflower & Walnut-Garlic Crumble

MEAT

BBQ Chicken & BBQ Pork Ribs Plate

SEAFOOD

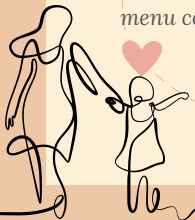
“Suquet” Basque Fish Stew: Whole Snapper & Sausages
Squid Ink Paella, Octopus, Clams & Chorizo

DESSERT & BEVERAGE

Oma’s Semolina Cake, Rum-Raisin & Creme Chantilly
Blood Orange Mocktail Jug
or, **Blood Orange** Cocktail Jug (+\$5)

for 3 to 5 people, \$200 nett (u.p. \$260 nett)

menu contains gluten, nuts, dairy & mild spiciness



SCAN TO RESERVE A TABLE



Chef's Signature

6-Course Atas Set Menu

Dinner: Monday . Tuesday . Wednesday . Thursday

Lunch: Friday . Saturday . Sunday

\$42++ per set

Tapas

Foie Gras Terrine, Crackers & Pickles

Focaccia, Marinated Tomatoes & Mahon

Braised Pork Belly & Chickpea Stew

Choice of Paella

w/ Charcoal Grilled Chicken,

or w/ Seafood: Prawn, Fish, Escargot & Clams

or w/ Braised Octopus, Clams & Squid Ink

Dessert

Crema Catalana Cup

Choice of Beverage

Any available soft drink, juice, black coffee or tea

Glass of House Red or White (+\$8)

Bottle of Beer / half pint Peroni (+\$6)

Not available on public holidays and eve of public holidays

Each set meal will make 1 person happy. 2 people might leave a wee bit hungry.