



LICENCE TO FEAST

THE LONGEST BRUNCH

8 SEPTEMBER TO 17 SEPTEMBER
11AM TO 3PM

RACE INTO SPANISH FLAVOURS WITH OUR WEEKDAY 3-COURSE
SET MENU – A CULINARY JOURNEY THAT ACCELERATES YOUR TASTE BUDS.

\$48++ PER PAX

PARA PICAR

(Please Choose 1)

Cantalupo Y Ajo Blanco (V)

Cantaloupe | Sliced Grapes | Marcona Almonds
Black Olive Dust | Olive Oil Spheres

Setas Empanizadas Con Piquillo y All I Oli

Breaded Mushroom | Mixed Herbs All I Oli
Avruga Caviar | Red Pepper Coulis

Pan Con Tomate De Anchoa En Muscat

Marinated Anchovy | Muscat Vinegar
Tomato Puree | Toasted Crystal Bread

Migas Del Pastor Con Pisto Y Txistorra

Basque Navarre Cured Sausage | Pisto
Manchego Breadcrumbs | Free Range Hen's Egg

Pulpo A La Gallega

Smoky Grilled Octopus | Saffron Potatoes
Verjus | Paprika Oil | Mojo Rojo
Supplementary \$10++

DESSERT

(Please Choose 1)

Crema Catalana

Spanish Crème Brulee | Summer Berries
Cocoa Butter | Mint Leaf

Torrijas

Milk-Soaked Brioche | Dulce De Leche
Cinnamon | Caramelized Banana

Churros Con Chocolate

Fried Dough | 72% Valrhona Chocolate Dip
Citrus Scented Sugar

MAINS

(Please Choose 1)

Fideua De Gambas

Saffron Noodles | Line Caught Prawns
Sofrito | Squid Ink All I Oli

Tortilla Espanola Con Jamon De Patatas

Spanish Omelette | Serrano Ham | Potatoes
Buttered Leeks | Crème Fraiche | Piment
D'Espelette

Pollos Enrollado Con Idiazabal Y Espinaca

Chicken Roulade | Mushroom Farce
Idiazabal Potatoes | Catalan Spinach
Chicken Jus

Presa Iberica

Searched Iberian Pork Shoulder
Fondant Patatas | Padron Peppers | Chimichurri
Supplementary \$12++

Chuleta De Cordero A La Brasa

Barnsley Lamb Chop | Mediterranean Cous-Cous
Pomegranate | Saffron Yogurt
Supplementary \$16++

All prices are subject to 10% service charge & prevailing
government taxes. Kindly inform us of any dietary restrictions.