



Domingo de **PAELLA**

Domingo de Paella “Paella Sunday”

1 November 2026 | 12pm - 2:30pm | \$58⁺⁺ per pax



STARTERS

(Please Choose 1)

Gazpacho de Tomate

Chilled Tomato Soup | Cucumber | Green Pepper | Sherry Vinegar | Arbequina Olive Oil

Pan con Tomate y Jamón

Jamón Ibérico | Tomato Purée | Sourdough

Aguacate y Salmón

Cured Salmon Sashimi | Avocado Smash | Sourdough | Hollandaise

Tortilla de Chorizo

Potato | Eggs | Chorizo | Aioli

Taco de Carrillera de Ternera

Grilled Tortilla | 12-Hour Braised Beef Cheek | Chickpeas | Aioli | Patatas

Suquet de Peix

Catalan Seafood Stew | Red Sea Barramundi | White Clam | Red Chat Potato | Spinach

Almejas en Salsa

White Clams | Garlic | White Wine | Sofrito | Parsley | Toasted Garlic Bread

Pastel de Setas al Horno

Baked Wild Mushroom Pot Pie | Gruyère | Creamy Mushroom Sauce | Thyme

MAINS

(Free-Flow)

Paella de Mariscos

Spanish Bomba Rice | Prawns | Clams | Mussels | Saffron | Sofrito | Lemon | Parsley

DESSERT

(Please Choose 1)

Flan de Huevo

Caramel Flan | Mixed Berries | Orange Segments

Churros el Clásico

Spanish Churros | Chocolate Sauce | Coffee Cream



Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subject to 10% service charge & prevailing government taxes.