



FESTIVE BRUNCH

25 - 26 DECEMBER / 1 JANURARY



550
pp

A P E R I T I V O

Brunch Platter

Jamon iberico, manchego,
baby gem, home-made terrine

E N T R A N T E S

(All of the below)

Lobster Croquettes

Fresh lobster chunks,
seafood bechamel

Gambas "A la Plancha"

Blue prawns grilled on
sea salt, kimchi sauce

Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potatoes, eggs

PLATO PRINCIPAL

(Please choose one dish below per person)

Northern Spain Milky Lamb Shoulder

Slow-cooked shoulder seared
in Jospier charcoal oven,
mint mojo sauce

Suckling Pig

Spanish style suckling pig,
apricot puree
**Must be pre-ordered*

Juicy Lobster Rice

Boston lobster, squid,
onion & tomato "sofrito"

Chateaubriand

Spanish beef fillet, truffled
mashed potato, spinach, beef jus



P O S T R E S



"Pa amb Xocolata"

Crispy thin baguette, extra
virgin olive oil, maldon salt,
70% chocolate ganache

Basque Cheesecake

Mixed Spanish cheeses based
cheesecake with balsamic
red fruit compote

No service charge • All the tips go to the staff • Promise





FREE - FLOW

OPTION A

240
pp

2 HOURS

*With
Champagne
+140*

Artero

Macabeo, Verdejo, La Mancha, Spain

Paco Garcia Seis

Tempranillo, Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

Soft Drinks Selection



OPTION B

320
pp

2 HOURS

*With
Champagne
+140*

Valdesil

Godello, Valdeorras, Spain

Luis Cañas Reserva

Tempranillo, Garnacha, Graciano,
Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

House Spirits and Mixers

Vodka Absolut

Gin Beefeater

Rum Havana 3yrs

Tequila Olmeca Blanco

Whisky Ballantine's

Soft Drinks Selection



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