



## LUNAR NEW YEAR FESTIVE SPECIAL

# WAGYU SET

**2-3 PERSON FOR \$168<sup>++</sup>**

Choose 3 Tapas  
One Whole Wagyu Petite Tender



**4-6 PERSON FOR \$238<sup>++</sup>**

Choose 5 Tapas  
Two Whole Wagyu Petite Tender

### ✿ TAPAS ✿

#### 🌿 **Gazpacho**

Traditional Spanish chilled soup

#### 🌿 **Mixed Mushrooms Salad & Chili Vinaigrette**

Mushrooms with arugula, almond crunch and house-made tangy chilli vinaigrette

#### 🌿 **Pan con Tomate**

Traditional tomato bread from Catalonia, fresh diced tomatoes with garlic, salt, and Spanish olive oil

#### 🌿 **Patatas Bravas**

Spanish fried potatoes with tomato sauce and herb mayo

#### 🌿 **Champinones al Ajillo**

One of Spain's most popular tapas dishes; Garlic Mushrooms

#### **Gambas al Pil Pil**

Sizzling prawns in olive oil and garlic

#### **Chorizo al Vino**

Spicy sausage pan-fried in red wine

#### 🌿 **Plant Power Quipes Fritos**

Golden plant-based small pies stuffed with spices and omnimeat, served with Romesco dip

### ✿ GRILLED BEEF WAGYU PETITE TENDER & BONE MARROW ✿

Full beef wagyu petite tender with truffle butter and bone marrow.  
Served in hot plate, flamed with Tequila, accompanied with truffle mash potatoes and mustard

### ✿ DESSERT ✿

#### **Churros**

Traditional crunchy fried Spanish doughnuts  
Choice of sauce: Chocolate / Caramel

#### **Buñuelo de Avellana y frutos Rojos**

Hazelnut chocolate and red berry beignets with a light dusting of powdered sugar



## LUNAR NEW YEAR FESTIVE SPECIAL

# LOBSTER SET

**2-3 PERSON FOR \$168<sup>++</sup>**

Choose 3 Tapas | Small Paella  
with Half Canadian Lobster



**4-6 PERSON FOR \$238<sup>++</sup>**

Choose 5 Tapas | Large Paella  
with Whole Canadian Lobster

### ✿ TAPAS ✿

#### 🌿 **Gazpacho**

Traditional Spanish chilled soup

#### 🌿 **Mixed Mushrooms Salad & Chili Vinaigrette**

Mushrooms with arugula, almond crunch and  
house-made tangy chilli vinaigrette

#### 🌿 **Pan con Tomate**

Traditional tomato bread from Catalonia,  
fresh diced tomatoes with garlic, salt, and  
Spanish olive oil

#### 🌿 **Patatas Bravas**

Spanish fried potatoes with tomato sauce and  
herb mayo

#### 🌿 **Champinones al Ajillo**

One of Spain's most popular tapas dishes;  
Garlic Mushrooms

#### **Gambas al Pil Pil**

Sizzling prawns in olive oil and garlic

#### **Chorizo al Vino**

Spicy sausage pan-fried in red wine

#### 🌿 **Plant Power Quipes Fritos**

Golden plant-based small pies  
stuffed with spices and omnimeat,  
served with Romesco dip

### ✿ LOBSTER PAELLA ✿

Taste the sweetness of the sea with this iconic Spanish dish cooked for the occasion in  
a flavourful house made Lobster Broth and white wine, topped with  
meaty Boston Lobster and succulent Live Green Mussels

### ✿ DESSERT ✿

#### **Churros**

Traditional crunchy fried Spanish doughnuts  
Choice of sauce: Chocolate / Caramel

#### **Buñuelo de Avellana y frutos Rojos**

Hazelnut chocolate and red berry beignets with  
a light dusting of powdered sugar