**FRIDAY** 12PM - 3.30PM

**SATURDAY** & SUNDAY 11.30AM - 3.30PM



# ALL-YOU-CAN-EAT HANGOVER BRUNCH

\$79.90\*\*



# **ALL ITEMS FREE-FLOW** FROM OUR BRUNCH MENU

WITH SOFT DRINKS, JUICES, COFFEE & TEA.

**ADD** 

\$15<sup>++</sup> for SMALL PAELLA

(U.P. \$32)

\$30<sup>++</sup> for **LARGE PAELLA** 

(U.P. \$55)

Choose: from

Pescado Squid, Sea Bass, Mussels, Shrimp

Carne Chicken, Capsicum, Beef, Chorizo Negra Mixed Seafood in Black Squid Ink Rice

Vegan Plant-based Prawns and Plant-based Calamari

Terms & Conditions

Hangover Brunch is subjected to availability on Public Holidays, Eve of Public Holidays and other Blackout Dates. Enjoy and order your food wisely to avoid wastage! Food wastage will be charged accordingly based on a la carte food pricing. Food items are strictly fixed and cannot be changed to other items. Food items are to be consumed within the restaurant premises as no takeaway is allowed. Sabio By The Sea reserves the right to amend the Terms & Conditions without prior notice. Prices are subjected to 10% service charge and prevailing government taxes.

#### Chorizo Iberico

Spanish spiced sausage made from Black Iberico Pork

#### Jamón Serrano

A Culinary Symbol of Spain - Classic Cured Country Ham

#### 📎 Gazpacho

Traditional Spanish chilled soup. Perfect all-weather soup

#### Aceitunas

Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika

#### 📎 Pan con Tomate

Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast

#### Sardinas en Aceite de Oliva

Sardines straight from the sea, preserved in beautiful golden olive oil

#### Carpaccio de Carne

Beef Carpaccio topped with Arugula Salad and Capers, finished with Olive Oil, Salt, Pepper and Lemon Zest

#### Tostas de Bacalao

A lusciously savoury Creamy Spread made from Spanish Salted Cod served with Crusty Toasts

#### **Boquerones**

Traditional Baby White Anchovies with Pimento, Capers and Olive Oil

#### 📎 Queso

Platter of Spanish Cheeses: San Simon', Idiazabal, Manchego, Mahon and Rosemary

#### Nixed Mushroom Salad with Chilli Vinaigrette

Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette

#### White Anchovies Salad

Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

#### Patatas Bravas

Spanish Fried Potatoes with Tomato Sauce and Herb Mayo

#### Tortilla Española

Traditional Potato & Onion Omelette

# Champinones al Ajillo

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

#### Vegan Fish Fingers

Golden fried Plant-based Fish Fingers seasoned with Smoky Spanish Paprika

#### Vegan Calamares a la Plancha

Spicy Pan-Fried Vegan Calamari cooked in Extra Virgin Olive Oil

#### Croquetas

Crisp fried croquette with a savoury filling of your choice:

- Jamon (Cured Spanish Ham)
- Hongos Porcini Trufados (Truffled Mushrooms)

### Calamares Fritos

Crunchy Spiced Squid with Alioli

#### Chorizo al Vino

Spicy Sausage Pan-Fried in Red Wine

## Vegan Gambas al Pil Pil

Sizzling Vegan Prawns in Olive Oil

#### Albondigas en Salsa Espanola con Tomate

Known to be the best meatballs in Singapore,100% Beef Meatballs in Spicy Tomato Sauce

#### Barcelona Bikini

Crusty Toast sandwiched with savoury Chorizo Iberico, gooey melted Manchego and Truffle Butter

#### Gambas al Pil Pil

Sizzling Prawns in Olive Oil & Garlic

#### Pulpo a la Gallega

Octopus cooked in Paprika, Olive Oil & Lemon

#### Frijoles con Chorizo y Queso

Baked Cannellini Beans with Chorizo and Goat Cheese, accompanied with a bed of Tortilla Chips

#### Mejillones a la Marinera, 350g

Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce

#### Vieiras en Salsa de Azafrán

Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives

#### Langostino en Salsa Romesco Catolania

Seared Deep Sea Red Leg Prawns with a classic tomato-based Catalonia Romesco Dip

Josper-Fired
Padrón Peppers
Spain's famous '1 in 10
peppers' hailed from the
town of Padrón, blistered
until puffy and blackened

#### 🐚 Espárrago

Grilled Asparagus with Fried Soft-Yolk Egg and Romesco Sauce

#### El Cerdo

Herb and Honey Marinated Pork Belly served with Sautéed Potatoes

#### Halibut with White Wine

Halibut grilled with Tomato, Fennel, Dual Colour Olives and White Wine

# El Pulpo

Grilled Octopus Leg, "Viola" Mash Potato and Paprika

#### Helado

Ice Cream: Chocolate/Vanilla/Caramelo

#### Natillas de Leché con Gellata Maríe

Traditional Spanish Cream Custard with Butter Biscuits and dusting of Cinnamon

#### Churros

Traditional Crunchy Fried Spanish Doughnut Choice of House-made Sauce: Chocolate / Caramel

