



MOTHER'S DAY

SPANISH BRUNCH BUFFET

10 May 2026, 12pm - 2:30pm

\$78++ per pax

Cold Tapas

Estación de Ensaladas (V)

Baby Mesclun with Spinach & Arugula

Mini Heirloom Tomatoes | Olives | Orange Segments | Cucumber
Red Piquillo Pepper | Dried Apricot | Walnut | Pine Nut
Sherry Vinaigrette | Goma Dressing | Verjus

Carpaccio de Salmón Ahumado

Thinly Sliced Smoked Salmon | Capers | Shallot Rings | Garden Cress | Olive Oil

Ensalada de Pulpo y Patata

Poached Octopus | Baby Potatoes | Smoked Paprika | Olive Oil | Parsley

Selección de Embutidos y Quesos

Chorizo | Salchichón | Manchego Cheese | Brie | Idiazábal
Savoury Crackers | Olives | Pipparas | Quince Jelly | Truffle Honey | Pecan Nuts
Dried Apricot | Grapes | Fresh Berries

Hot Tapas

Croquetas de Bacalao

Traditional Codfish Croquettes | Herb Aioli

Estofado de Alubias con Chorizo y Panceta

Iberian Chorizo Sausage | Pancetta | White Bean & Vegetable Stew

Vieira Asada con Mantequilla de Ajo

Roasted Queen Scallop | Thyme Olive Oil | Garlic | Lemon

Soup

Sopa de Champiñones (V)

Velvety Mushroom Soup | Finished with Truffle Oil | Served with Artisan Bread Basket

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.

Live Station

Signature Paella de Marisco

Red Sea Prawn | Clam | Mussel | Bomba Rice | Seafood Broth
Saffron | House-made Sofrito | Parsley | Garlic Aioli

Huevos Rotos con Jamón Ibérico

Confit Potatoes | Iberian Serrano Ham | Free-Range Egg | Olive Oil | Sea Salt

Main Course

Please select one

Presa Ibérica a la Parrilla

Char-Grilled Iberian Pork Presa | Padrón Peppers | Parsnip Purée | Chimichurri

or

Pollo Abierto Asado al Horno

Roasted Free-Range Chicken | Roasted Rosemary Potatoes | Chicken Jus

or

Barramundi del Daintree a la Plancha

Pan-Seared Blue Daintree Barramundi | Traditional Pil-Pil Sauce | Spinach | Wild Mushroom

or

Carrillera de Ternera Estofada

12-Hour Slow-Braised Beef Cheek | Oporto Wine Jus | Potato Purée | Seasonal Vegetables

Dessert

Churros DIY Station

Estación de Churros con Toppings

Traditional Fried Churros | Cinnamon Sugar
Dark Chocolate | Dulce de Leche | Strawberry Ganache
Chantilly Cream | Coffee Cream | Pistachio | Chocolate Pearl | Fresh Berries
Almond Crunch | Marshmallow | Salted Caramel Crumbs

Arroz con Leche

Creamy Rice Pudding | Milk | Cinnamon | Lemon Zest

Milhojas de Crema y Frutos Rojos

Crispy Puff Pastry | Vanilla Pastry Cream | Fresh Berries | Powdered Sugar

Selección de Frutas de Temporada

Assorted Seasonal Fruits | Fresh Berries | Melons

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