

Spanish Tapas

CAPRICO DE SANTONA
PIQUILLO PEPPER STUFFED WITH TUNA, BOUND WITH ANCHOVY REMOULADE

CRUJIENTE DE MIMOLETTE
CRISPY TRUFFLED MIMOLETTE CHEESE WRAPPED IN PASTRY

PULPO A LA GALLEGA
OCTOPUS IN GALICIAN STYLE

GAMBAS AL AJILLO
PRAWNS WITH GARLIC AND CHILLI COOKED IN EXTRA VIRGIN OLIVE OIL

BUNUELO DE LUBINA
FISH FRITTER WITH GINGERFLOWER SAUCE

ALBONDIGAS EN SALSA IBERICA
HOMEMADE MEATBALL (CHICKEN, PORK, BEEF) COOKED IN IBERICO CHORIZO SAUCE

SPANISH EASTER BRUNCH

MENU

21 April 2019 • Sunday

12 PM - 3.30 PM

Early Bird 68* | Regular 88*

(Comes with free flow soft drinks and juices)
Additional \$30* per pax - Free flow wine and beer

Egg Station

SPANISH EGG TORTILLA
CHOICE OF: CHORIZO & POTATO OR MUSHROOMS & SPINACH

SCRAMBLED EGG
WHITE ASPARAGUS, BACON, TRUFFLE REDUCTION

EGGS BENEDICT
POACHED EGGS ON A BED OF SMOKED SALMON, SERVED ON A CROISSANT, HOLLANDAISE SAUCE AND FRESH HERBS

EGGS FLORENTINE
POACHED EGGS ON A BED OF SAUTÉED SPINACH, SERVED ON A CROISSANT, HOLLANDAISE SAUCE AND FRESH HERBS

Main Course

CHOICE OF ONE

SLOW COOKED LAMB SHOULDER WITH ARTICHOKE

PAN-SEARED FJORD TROUT SERVED WITH LOBSTER BISQUE AND GINGERFLOWER

SPICED IBERICO PLUMA PORK LOIN, GOMA MIXED SALAD AND PICKLED GRAPES

ROASTED ANGUS RIBEYE WITH TEMPRANILLO WINE SAUCE AND PATATAS BRAVAS

Fromages

ARTISANAL CHEESE WITH SEASONAL TRIO SELECTION, CRACKERS, DRIED FRUIT

Cured

SALCHICHON, CHORIZO, SERRANO HAM, MORTADELLA, PICOS, CORNICHONS, PICKLES

Dessert

TIRAMISU

PANNA COTTA WITH RASPBERRY COULIS, AND SEASONAL BERRIES

CHURROS CON CHOCOLATE

CHURROS WITH WARM CHOCOLATE SAUCE

ASSORTMENT OF MINI TARTS

ASSORTMENT OF CHOUX PUFFS

SELECTION OF TROPICANA CUT FRUITS



*TERMS & CONDITIONS APPLY.
PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.

1919
WATERBOATHOUSE