

# ESQUINA

## Tasting Menu

*(only available for the whole table)*

**Tsarskaya Oyster**  
**Smoked Atlantic Mackerel**  
**Mini Spanish Breakfast**

**Grilled Sucrine Lettuce**  
herb yoghurt, macadamia, cider vinegar

**Beetroot**  
burrata, smoked walnut, horseradish

**Pork Jowl**  
chipotle mayo, pickled pear, togarashi

**Scallop**  
Jerusalem artichoke, burnt onion sauce, chorizo crumbs

**“Suquet”**  
red snapper, carabiniro prawn, octopus

**Braised Beef & Pork Cannelloni**  
foie gras, cepés bechamel  
*(add on: 1g of winter black truffle at \$10 per serving)*

**\*Tou dels Tillers Cheese\***  
caramelized eggplant  
*(optional at \$8 per person)*

**Sangria Sorbet**

**BBC**  
beer ice cream, banana, salted caramel

**\$108 per person**

*Price is subject to 10% service charge and 7% GST*

*-The menu is fixed and can't be modified-*