

ESQUINA

Tasting Menu

Marinated Olive

Antilope Oyster

Smoked Mackerel

Mini Spanish Breakfast

Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

Baked Sweet Potato

aji amarillo, smoked quail egg, quinoa

Yellowfin Tuna Tartare

mentaiko salad, celery sorbet, herring caviar

Spanish Octopus

grilled corn sauce, chimichurri, chorizo oil

Uni & Carabinero Prawn Paella

lobster rice, saffron allioli, sugar snap peas

Black Angus Beef Cheek

roasted butternut, crème fraiche, arugula

Retorta Pascualete Cheese

glazed eggplant

(optional at \$10 per person)

Amalfi Lemon

lemon cake & sorbet, fizzy lemon

BBC

beer ice cream, banana, salted caramel

\$138+ per person

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

-The menu is fixed and applicable for the whole table-