

ESQUINA

Tasting Menu

Snacks

Olive / Oyster / Mackerel / Ibérico ham

Gramona La Cuvee Brut 2019

Corpinnat, Spain

Salmorejo

sea urchin, berberechos, caviar

Leonor, Palo Cortado 12 Years

Jerez, Spain

Foie Gras Terrine

puff pastry, leeks, sherry vinegar

Tuna Escabeche

green apple, jalapeño, caviar

Pazo Señorans Albariño 2022

Rías Baixas, Spain

Smoked Quail Egg

sweet potato, lardo ibérico

Grilled Sucrine Lettuce

herb yoghurt, macadamia, cider vinegar

Flamingo Rosé 2021

Ribera del Duero, Spain

Kinmedai

clams, white wine, EVOO mash

Uni Paella

lobster rice, Spanish red prawn, bafun uni

Tinto Pesquera Reserva 2019

Ribera del Duero, Spain

Cannelloni

braised angus beef & ibérico pork, foie gras, winter truffle

Spanish Cheeses (+\$10)

Tou dels Tíl·lers, Garrotxa, Manchego, Retorta

Cristina, Medium 8 Years

Jerez, Spain

Beer Stout Ice Cream

banana bread, banana mousse, salted caramel

\$148 Tasting Menu / \$95 Wine Pairing

Price is subject to 10% service charge and % GST

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