

ESQUINA

Tasting Menu

Marinated Olive / Tsarskaya Oyster
Smoked Mackerel / Mini Spanish Breakfast / Iberico Ham

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 & Prawn Paella

lobster rice, saffron allioli, sugar snap peas

Stockyard Wagyu Beef Cheek

roasted butternut squash, Rioja red wine, baby arugula

Retorta Pascualete Cheese

glazed eggplant

(optional at \$10 per person)

Amalfi Lemon

lemon sponge cake, lemon ice cream, fizzy lemon

Spanish Strawberries

sweet basil sorbet, burnt marshmallow, vanilla chantilly

\$138 per person

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

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