



GOURMAND MENU \$328++ per person

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PINTXOS

BERDELA

Cured Japanese mackerel, tomato snow, pickled micro vegetables

ALKATXOFA

Artichoke, almond, truffle

ERREBOILOA

Charcoal grilled wild turbot, pil pil, PX vinegar, N25 caviar

TXULETA

A5 Miyazaki wagyu striploin, piquillo mousseline, baby gem lettuce

BERGAMOTA

Bergamot sorbet, yoghurt, kaffir lime

TXOKOLATE

Guanaja chocolate cremeux, royaltine sponge, grand marnier, orange sorbet

PETIT FOUR

This is a sample menu for reference.

*Menu may differ due to seasonal/market availability of produce.
Please contact the restaurant in advance for any dietary adjustments.*

All prices are subject to 10% service charge and 8% GST

