

Mosella

À la carte



Tapas

Jamon Iberico Bellota on Cristal Bread (2pcs) 50gm of Jamon Iberico Ham, Charcoal Fired Flat Bread, Tomato, Arbequina Extra Virgin Olive Oil 🍷🐷	\$18
Spanner Crab Croquettes (2pcs) Saffron Aioli, Bell Pepper Salsa 🦀🍷🥔🍷🍷	\$14
Zucchini Flowers (2pcs) Spanish Manchego Cheese, Truffle Honey 🍷🍷	\$16
Catalan Beef Albóndigas with Mushrooms (2pcs) Angus Beef Meatball, Farm Mushroom, White Rioja, Pimenton Dulce, Tomato Basil Passata 🍷🍷🍷🍷	\$14
Grilled Hokkaido Scallop Seaweed Butter Hollandaise, Piquillo Pepper Puree 🍷🥔🐟🍷	\$10/pcs

To Start

Kale Salad Burnt Orange, Red Onion, Pine Nuts, Baby Radish, Raspberry Vinaigrette 🍷🍷	\$24
Burrata & Heirloom Tomatoes Arugula, Fennel Compote, Basil Oil, Candied Walnuts, Pedro Ximenez 🍷🍷🍷🍷	\$28
Classic Caesar Salad Grilled Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon, Anchovies, Parmesan Cheese / Add Tiger Prawns \$10 🍷🥔🐟🍷🍷🐷🦀	\$20
Hamachi Tiradito Japanese Yellow Tail, Mandarin & Truffle Ponzu, Crispy Quinoa, Garlic Chips 🐟🍷🍷🍷	\$26
Hokkaido Scallop Carpaccio Citrus Dressing, Macadamia, Grapefruit, Sourdough Croutons 🦀🐟🍷🍷	\$26
Red Tuna Tartare Avocado, Tomato, Citrus Sauce 🍷🐟🍷🍷	\$26
Manchego & Truffle Fries Spanish Manchego Cheese, Black Truffle Essence 🍷🍷	\$15
Gambas Al Ajillo Spanish Style King Prawns, Chilli, Garlic Oil, Parsley 🍷🍷🍷🍷🍷	\$32
Pasta & Rice	
King Crab Spaghetti Cherry Tomato, Lemon Zest, Garlic, Red Chilli, Parsley 🦀🍷🍷🥔🍷	\$38
Spanish Paella (2 pax) Red Prawn Carabinero, Calamari, Sofrito, Saffron 🦀🍷🍷🍷	\$72
Porcini Mushroom Risotto Porcini Mushrooms, Aged Acquerello Rice, Black Truffle Essence, Mascarpone, Parmesan Cheese 🍷🍷🍷	\$32

From Our Signature Josper Grill

Chargrilled Octopus Potato Puree, Olive Emulsion, Bell Pepper Salsa 🍷🍷🍷	\$42
Black Cod Asparagus, Green Peas, Celeriac, Salsa Verde 🍷🐟🍷🍷	\$48
Beef Rossini Black Angus Beef Tenderloin 200gm, Foie Gras, Port Wine Sauce, Jerusalem Artichokes 🍷🍷🍷🍷	\$58
Spatchcock Chicken Espelette Pepper, Black Garlic, Broccolini 🍷🍷🍷🍷	\$34
Cochinillo Asado Spanish Suckling Pig, Apple & Calvados Puree, Pork Jus 🍷🐷	\$38
Charred Cauliflower Almonds, Parmesan, Black Truffle 🍷🍷🍷	\$32
Lamb Chops Aji Panca Miso, Potato Puree, Broccolini 🍷🍷	\$42
Australian Wagyu Striploin MBS 7+ 300gm, Mashed Potato, Chargrilled Vegetable 🍷🍷🍷🍷	\$68
Porterhouse Basque Style Grilled 1kg T-Bone Steak (Choice of 2 Sides) 🍷🍷🍷🍷	\$188
Sides	
Piquillo Peppers Pil-Pil Oil 🍷🍷	\$12
Potato Mousseline Truffle Essence 🍷🍷	\$14
Japanese Sweet Corn Lime Miso Butter, Aji Panca, Togarashi 🍷🍷🍷	\$12
Mix Green Salad Cherry Tomato, Lemon Vinaigrette 🍷	\$10
"Inspired Cheesecake Board" (Sharing) 🍷🥔🍷🍷🍷	\$38
<i>"Brie" - White Chocolate Vanilla Cheesecake with Lemon Confit Core</i> <i>"Gorgonzola" - Blue Cheese infused Cheesecake with Pear Compote & Walnut Crunch</i> <i>"Burrata" - Burrata & Honey Cheesecake Cube with Pistachio Crumble</i> <i>"Boule De Lille" - Basque Burnt Cheesecake inspired by aged Mimolette, Caramelised Crust</i> <i>"Parmigiano Reggiano" - Japanese Soufflé Cheesecake with Subtle Parmesan Infusion</i>	
Amalfi Dream Cup Lemon Mascarpone, Olive Oil Sponge, Limoncello Syrup, Lemon Sorbet, Serve in Lemon Shell 🍷🍷🥔🍷🍷	\$16
Chocolate Odyssey 64% Manjari Dark Chocolate Cremeux, Salted Caramel Filling, Cocoa Nib Crumble, Burn Milk Gelato 🍷🥔🍷🍷🍷	\$18
Wild Berry Mille Feuille Caramelised Puff Pastry, Mix Berry Compote, Tahitian Vanilla Chantilly Cream, Pink Pepper Dust 🍷🥔🍷🍷	\$14
Green Apple Greek Yoghurt Mousse, Granny Smith Apple Compote, Cucumber Granite, Fresh Herbs 🍷🥔🍷	\$16
Burnt Basque Cheesecake Apple, Vanilla Ice Cream 🍷🥔🍷🍷	\$20



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MUSTARD



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PORK



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SOY BEANS



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TREE NUTS



VEGETARIAN

If you have any food allergies or intolerance, please inform our service associates
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)