

Mosella

Lunch

A celebratory Mediterranean a la carte menu for families and friends to gather, order freely, and enjoy together.

Our menus celebrate local & regional ingredients as well as sustainable meats & seafood, reflecting our commitment to environmental stewardship & regional community partnerships

Tapas

Serving Suggestions: 2 Guests- 6-7 Plates / 3 Guests- 8-10 Plates

From the Garden

- Pan Con Tomate** 🍷🌿

cristal bread, grated datterini tomatoes, extra virgin olive oil

\$8
- Ensalada Mixta** 🌿🍷

Genting Highlands organic greens, quail eggs, grilled asparagus, shaved cucumbers & onions, sliced olives, sherry vinaigrette

\$8
- Mini Mosella Caesar Salad** 🌿🥥

baby gem lettuce, aged manchego, boquerones caesar dressing, aged Iberico ham, croutons & almonds

\$10
- Beetroot & Burrata** 🥥🌿🍷🍷

fresh artisan-crafted & smoked, pickled shallots, baby arugula, candied walnuts, Pedro Ximenez sherry dressing

\$12

From the Mediterranean Sea

- Chilled Gazpacho Verde** 🥥🌿

wild-caught gambero rosso, king crab, tomatillos, cucumbers, soft herbs

\$13
- Spanner Crab Croquettes** 🥥🍷

2 pieces, saffron aioli

\$13
- Gambas Al Ajillo** 🌿🍷

red prawns, chilli, garlic oil

\$14
- Chargrilled Octopus**

shaved bluefin bottarga, chorizo, white beans & potatoes, saffron aioli

\$19
- Bluefin Tuna Carpaccio** 🥥

25g, artisan smoked, avocado emulsion, pickled shallots, pine nut crumble, extra virgin olive oil

\$19

Signatures & Favourites

- Patatas Bravas** 🍷🌿

potato millefeuille, mojo picon, garlic aioli, preserved, shaved egg yolk

\$9
- Zucchini Flower** 🥥🍷🌿

1 piece, 6 month aged manchego, truffle honey

\$10
- Truffle Fries** 🍷🌿

aged manchego, white truffle oil, chives

\$12
- Jamon Iberico de Bellota** 🍷

100% Iberian & 48 month aged, cristal bread, extra virgin olive oil

\$14
- Lamb Chops** 🍷

2 pieces, morunos style, confit squash, piquillo pepper oil

\$22

Dolce

All our desserts are handcrafted daily in-house, celebrating premium, sustainable ingredients & artisanal techniques

- Spanish rice pudding** 🍷

puffed rice, citrus, brown butter gelato

\$8
- Oliva** 🥥🍷

olive oil cake, caramelised lemon cream

\$9
- Leche frita** 🥥🍷

milk custard fritters, burnt orange caramel

\$9
- Churro rosettes** 🥥🍷

cinnamon sugar, smoked vanilla dulce

\$11
- Basque bite** 🥥🍷🍷🍷

Basque butter cake, warm sherry cream

\$12

Larger Fare

- Pinsa Jamon & Burrata** 🥥🍷

Jamon Iberico, artisan, handcrafted smoked burrata, baby arugula

\$36
- Pinsa Truffle Fungi** 🥥🍷🌿

assorted mushrooms, truffle crema, caramelised onions, fresh black truffles

\$38
- Gnocchi** 🥥🍷🌿🌿

basil & herb pesto, pinenut & chive crumble, aged manchego

\$28
- Paella Mariscos** 🌿

selection of regionally sourced seafood; king prawns, calamari, mussels, sofrito, saffron

\$28
- Paella Chorizo**

saffron bomba rice, cage-free, grilled chicken breast, lima beans, piquillo peppers, chorizo sausage

\$29
- King Crab Spaghetti** 🥥🍷🌿🌿🍷

cherry tomatoes, garlic, red chilli, citrus & soft herbs

\$42
- Half Spatchcock Chicken**

romesco, black garlic, piment d'Espelette

\$38



Contains Alcohol



Contains Crustaceans



Contains Dairy



Contains Gluten



Contains 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)

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Dinner

Small Plates

Pan Con Tomato  	\$11
cristal bread, grated datterini tomatoes, extra virgin olive oil	
Patatas Bravas  	\$14
potato millefeuille, mojo picon, garlic aioli, preserved shaved egg yolk	
Beetroot & Burrata    	\$16
fresh artisan-crafted & smoked, pickled shallots, baby arugula, candied walnuts, Pedro Ximenez sherry dressing	
Zucchini flowers   	\$18
2 pieces, 6 month aged manchego, truffle honey	
Spanner Crab Croquettes   	\$18
3 pieces, saffron aioli	
Jamon Iberico de Bellota 	\$18
100% Iberian & 48 month aged, cristal bread, extra virgin olive oil	
Chilled Gazpacho Verde 	\$19
wild-caught gambero rosso, king crab, tomatillos, cucumbers, soft herbs	
Gambas Al Ajillo  	\$24
red prawns, chilli, Garlic Oil	
Bluefin Tuna Carpaccio  	\$36
40g, artisan smoked, avocado emulsion, pickled shallots, pinenut crumble, extra virgin olive oil	

Sharing Plates

Ensalada Mixta   	\$16
Genting Highlands organic greens, quail eggs, grilled asparagus, shaved cucumbers & onions, sliced olives, sherry vinaigrette	
Mosella Caesar Salad  	\$19
baby gem lettuce, aged manchego, boquerones caesar dressing, aged Iberico ham, croutons & almonds	

Salad Enhancements

cage-free grilled chicken breast	torched, line caught yellowfin tuna	charred prawns (4pc)
\$12	\$13	\$15

Burrata To Share    	\$44
300g artisanal farm fresh, heirloom tomatoes, piquillo peppers, romesco, extra virgin olive oil & balsamic reduction	
Truffle Fries  	\$19
6 month aged Manchego, white truffle oil, chives	
Gnocchi    	\$28
basil & herb pesto, pine nut & chive crumble, aged manchego	
King Crab Spaghetti    	\$42
cherry tomatoes, garlic, red chilli, citrus & soft herbs	
Paella Mariscos 	\$28 / \$52
selection of regionally sourced seafood; king prawns, calamari, mussels, sofrito, saffron	
Paella Chorizo	\$29 / \$56
saffron bomba rice, cage-free, grilled chicken breast, lima beans, piquillo peppers, chorizo sausage	

Sweet Treats

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Oliva  	Burnt Figs & Honey  	Churro Rosette  	Strawberry & Sherry   	Cacao   
olive oil cake, caramelised lemon cream, citrus sorbet	almond semifreddo, Caraibe 66% couverture dark chocolate, roasted figs	cinnamon sugar, smoked vanilla dulce	traditional Basque cake, macerated strawberry gelee, warm sherry cream	ethically sourced, single origin 68% Nyangbo chocolate crèmeux, burnt milk gelato
\$16	\$16	\$16	\$18	\$18

From the Josper

Charred Cauliflower 	\$28
spiced & grilled, white bean & sofrito stew, perilla oil	
Chargrilled Octopus	\$36
shaved bluefin bottarga, chorizo, white beans & potatoes, saffron aioli	
Half Spatchcock Chicken	\$38
romesco, black garlic, piment d'Espelette	
Lamb Chops 	\$42
4 pieces, morunos style, confit squash, piquillo pepper oil	
Whole Branzino 	\$62
roasted, wild-caught whole European seabass (700g), extra virgin olive oil, confit tomatoes, citrus	
Cochinillo Asado 	\$78
1.2kg quarter suckling pig, apple & calvados puree, anise pork jus	
Beef Striploin 	\$58
Wanderer, barley fed, 300g, porcini glace de viande	
Galician Bone-In Striploin  	\$158
Rubia Gallega Gold, 700g, porcini glace de viande	
Beef Bone-In Prime Rib  	\$168
Bass Strait, free-range grass-fed, 1.1kg, porcini glace de viande	

Bandeja (Sharing Platters)

Fuente De Mariscos 	\$148
whole roasted branzino, chargrilled octopus, Josper roasted king prawns & mussels, 3pc king crab legs	
Fuente De Carne	\$238
whole spatchcock chicken, 1.2kg cochinillo asado, 4pc lamb chops, Bass Strait 1.1kg bone-in prime rib	

Accompaniments

Padron Peppers	\$12
paprika, garlic confit, smoked salt	
Roasted Potatoes	\$13
Chef's Choice of Seasonal Vegetable	\$13
(Please ask your server)	
Berenjenas con Miel	\$14
fried eggplant, truffle honey	
Scallion Pommes Puree 	\$16



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