

SPANISH TAPAS NIGHT

30 December & 5 January | From 6.00pm

An evening alive with the flavours of Spain, from rustic tapas to saffron-paella and festive sangria. A convivial dining experience where every plate invites connection.

TAPAS & SMALL PLATES

Tomato Gazpacho
Traditional heirloom tomato gazpacho, celery, basil
Pan Con Tomato
Catalan-style tomato bread, virgin olive oil
Topping Selection
Green Mussels
Jamón Ibérico
Manchego Cheese
Chorizo

CROQUETAS SELECTION

Jamón Ibérico Croqueta
Cheese Croqueta
Prawn Croqueta
Truffle Croqueta

CAMARONES AL AJILLO

Spanish-style sautéed sweet shrimp with garlic, lemon, and parsley

PAELLA

Saffron rice, green mussels, sweet prawns, squid, chorizo

WAGYU BEEF

Wagyu rib eye, Asturias sauce, blue cheese, parsley

PATATAS BRAVAS

Crispy potatoes, spicy tomato sauce, garlic aioli

DESSERTS

Crema Catalana
Churros
Zabaglione



*Dishes range from IDR 180,000 to IDR 2,450,000++
Loloan Red or White Sangria by the pitcher - IDR 750,000++*

All prices are in Indonesian Rupiah and subject to 21% government tax and service charge.

RESERVE