


# GAIG CLASSICS TASTING MENU

*A collection of our dishes that you simply can't leave without trying*

- Salmorejo Tomato Based Cold Soup and Jamón Ice-Cream \*🌱
- Pan Con Tomate & Jamón Ibérico Bread, Tomato & EVOO & Iberian Pork Cold Cut Cut 🌱
- Matrimonio Salt-Cured Anchovy, White Anchovy and Date on a Toast
- Croqueta De Jamón Deep-Fried Croquettes Filled With Béchamel & Jamón Ibérico \*
- Bomba De La Barceloneta Deep Fried Potato Ball With Spicy Minced Beef, Brava Sauce & Aioli
-  \*\*El Canelón De Gaig Fresh Pasta Stuffed With Beef & Pork & Truffle Sauce \*🌱
- Fideuà de Marisco Short Noodles Paella-Style With Carabinero Prawn
- Cochinillo Crispy Suckling Pig From Spain and Fresh Strawberries 🌱
- Nuestra Crema Catalana Our Catalan Crème Brûlée: Foam, Toffee Ice-Cream, Lemon Syrup 🌱 🌱

130.00 per Person | Wine Pairing Available | Served To Entire Table Only

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## DAILY SPECIALS

Ostra Mild Pickled Oyster With Vegetables, 1pcs 🌱	9.00
Hinojo Fennel and Apple Salad With Jamón Vinaigrette and Arbequina EVOO 🌱 🌱	12.00
Tartar De Buey Beef Tartar, Toast and Soufflé Potatoes 🌱	38.00
Tortilla De Camarones Deep Fried Flat Sakura Ebi Fritter	18.00
Cod Fritters Atlantic Cod Fritters With Seaweed Mayonnaise, 4pcs	22.00
Colmenillas Morel Mushroom Stuffed With Beef, Pork and Creamy Sauce	32.00
 Callos Al Estilo Gaig Veal Tripe, Cheek and Jowl With Chorizo and Potatoes	18.00
Atlantic Cod Sous-Vide Atlantic Cod Fillet (150g) and Sanfaina (Tomato, Capsicum, Sofrito) 🌱	42.00
Codorniz Estofada Quail in Stew, Mashed Potato and Egg Yolk Injected With Quail Jus 🌱	42.00

 Gaig Family heritage recipe since 1869 🌱 vegetarian 🌱 gluten free \* upon request


\*\*Recommended: ADD ON **BLACK TRUFFLE**. Available for S\$6/g

Please advise to your waiter/waitress of **allergies and dietary restrictions** to adapt the menu  
All prices are in SG\$ and subject to 10% service charge and prevailing goods & service tax

## COLD APPETIZERS

Pan Sourdough Bread With Arbequina EVOO and Home-Made Butters 🍷	13.00
Pan Con Tomate Crispy Bread With Tomato and Arbequina EVOO, 5pcs 🍷 🌿	13.00
Jamón Ibérico Iberian Pork Cold Cut Cured for 36 Months, 60g	37.00
Salmorejo Tomato Based Cold Soup and Jamón Ice-Cream 🍷	24.00
Matrimonio Salt-Cured Anchovy, White Anchovy and Date on a Toast, 2pcs	16.00

## HOT APPETIZERS

Croquetas De Setas Deep-Fried Croquettes Filled With Béchamel & Mushrooms, 2pcs 🍷	12.00
Croquetas De Jamón Deep-Fried Croquettes Filled With Béchamel & Jamón Iberico, 2pcs	12.00
Bomba De La Barceloneta Deep Fried Potato Ball, Spicy Minced Beef, Brava Sauce & Aioli	16.00
Pulpo Y Panceta Galician Octopus and Pork Belly With Potato Foam & Caramelized Onion 🍷	21.00
 **El Canelón de Gaig Fresh pasta stuffed with beef & pork & truffle sauce, 1pcs 🍷	17.50

## RICE AND PASTA

Arroz Del Señoret Traditional Seafood Paella-Style Rice, With or Without Ink 🍷	50.00
Fideuà De Bogavante Short Noodles Paella-Style and De-Shelled Boston Lobster	114.00
Arroz de Cochinitillo y Setas Boneless Piglet & Porcini Mushrooms Rice 🍷 🌿	35.00
**Arroz Cremoso de Rabo de Toro Oxtail Creamy Rice With Black Truffle (2g) 🍷	56.00
 **Arroz De Pichón Pigeon and Porcini Mushroom Rice 🍷	75.00

## MAINS

Merluza Sourdough Battered Hake Fillet From Basque Country & Capsicum, 140g	54.00
Cochinitillo Crispy Suckling Pig From Spain and Fresh Strawberries 🍷	72.00
**Buey Wellington Beef Wellington: Corn-Fed Beef Filled Steak Coated With Mushroom Duxelles and Wrapped in Puff Pastry and Mashed Potato, 200g	145.00

## DESSERTS

Selección de Quesos Cheese: Brie de Meaux / Manchego / Bleu de Gex / Mahón 🍷 🌿	28.00
Nuestra Crema Catalana Our Catalan Crème Brûlée: Foam, Toffee, Lemon Syrup 🍷 🌿	11.50
**Namelaka White Chocolate Mousse, Hazelnut, Toffee and Coffee Tuille 🍷 🌿	17.00

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