

# GAIG CLASSICS TASTING MENU

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

## **Salmorejo Soup**

*Tomato based cold soup and jamón ice-cream* \*🌱

## **Pa amb Tomàquet & Jamón Ibérico**

*Bread, tomato & Jamón Ibérico cold cut* \*🌱

## **Matrimoni**

*Salt-cured anchovy, white anchovy and date*

## **Jamón Ibérico Croquette**

*Deep-fried croquettes filled with béchamel & Jamón Ibérico* \*🌱

## **Bomba de la Barceloneta**

*Deep fried potato ball with spicy minced beef, brava sauce & aioli*

## **Gaig's Traditional Cannelloni**

*Fresh pasta stuffed with beef, pork & truffle sauce* \*🌱

## **Seafood Fideuà**

*Short noodles paella-style with Carabinero prawn (with or without ink)*

## **Crispy Suckling pig**

*from Spain and fresh strawberries* 🌱

## **Our Catalan crème Brûlée**

*Foam, toffee ice-cream, lemon syrup* 🌱 🌱

130.00 per person | Wine pairing available | Served to entire table only

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