

GAIG TRADICIÓ MENU

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

DUO DE CLÁSICOS

Pan con Tomate y Jamón Ibérico: Freshly Grated Tomatoes on a Crystal Bread, EVOO and Jamón Ibérico (g)*

Matrimoni: Marriage of Two Anchovies, Salt Cured and Vinegar Cured with Dates (g)*

SALMOREJO

Tomato Based Cold Soup and Jamón Ibérico Ice-Cream (v)*

VIEIRA

Glazed Scallop with Celeriac Textures (v,g)*

EL CANELÓN DE GAIG

Fresh Pasta Stuffed with Beef, Pork and Truffle Sauce (v)*

COCHINILLO

Crispy Ibérico Suckling Pig From Spain and Fresh Strawberries (g)

RABO DE TORO

Oxtail Creamy Rice and Wild Mushrooms (g)


NUESTRA CREMA CATALANA

Our Catalan Crème Brûlée: Foam, Toffee Ice-Cream and Lemon Syrup (v, g)

138 per Person

Served to the Entire Table Only

Wine Pairing Available: 3 Glasses (S\$80) or 6 Glasses (S\$150)

 Gaig Family heritage recipe since 1869 (v) vegetarian (g) gluten free * upon request
We have Sourdough bread available with olive oil service for S\$13

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