

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


APPETIZERS

Pan Con Tomate <i>Freshly Grated Tomatoes on a Crystal Bread with Arbequina EVOO, 5pcs</i> (v, g*)	15
Jamón Ibérico <i>Jamón Ibérico 36 Months Cured, 60g</i> (g)	37
Ensalada de Tomate <i>Coeur de Boeuf Tomato Salad and Spanish Tuna Belly</i> (v*, g)	16
Codorniz en Escabeche <i>Quail in Escabeche, Fava Beans, Jamón Ibérico and Frisée Lettuce</i> (g)	25
Tartar De Buey <i>Corn-Fed Beef Tenderloin Tartar with Soufflé Potatoes, 110g</i> (g*)	38
Tortilla De Camarones <i>Deep Fried Flat Sakura Ebi Fritter</i>	18
Kokotxas <i>Atlantic Cod Jowl in Pil-Pil Sauce</i> (g)	35
 El Canelón de Gaig <i>Fresh Pasta Stuffed With Beef, Pork and Truffle Sauce</i> (v*)	18

FISH AND SEAFOOD


Fideuà de Carabineros <i>Paella-style Short-noodles and XL Carabinero prawns, 2pcs</i> (v*)	80
Extra Carabinero (+S\$30)	
Bacalao <i>Atlantic Cod in Pil-Pil, Piquillo and Piparra Sauce, 200g</i> (g)	48
Pulpo <i>Charcoal Grilled Octopus with Cauliflower Textures, 120g</i>	45

MEAT AND POULTRY

Arroz de Cochinillo y Setas <i>Boneless Ibérico Suckling Pig Rice</i> (v*, g)	42
 Arroz De Pichón <i>Pigeon and Porcini Mushroom Rice, (g)</i>	88
Also Available Without Rice	
Filete de Buey <i>Corn-Fed Beef Tenderloin with Potato Textures, 200g</i> (g)	145

DESSERTS

Selección de Quesos <i>Cheeses: Brie de Meaux Manchego Bleu de Gex Garrotxa</i> (v, g*)	28
Nuestra Crema Catalana <i>Our Catalan Crème Brûlée: Foam, Toffee and Lemon Syrup</i> (v, g)	12
Chocolate <i>Dark Chocolate Mousse, Orange and Almond Crumble</i> (v, g*)	17

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