

GASTROMONTH

MICHELIN GUIDE • SINGAPORE



Dinner Menu

Carpaccio De Pop A La Gallega

Octopus Carpaccio Galician Style, Coriander Mayo, Corn And Green Apple

Ravioli De Garrí Amb Salsa De Tòfona

Suckling Pig Ravioli with Truffle Sauce

Barramundi A La Brasa, All Negre I Celeri

Charcoal Grilled Barramundi, Black Garlic and Celeriac

Arròs De Cua De Bou Amb Tòfona

Beef Oxtail Paella with Truffle

El “Cheesecake” Amb Carquinyolis

Our Cheesecake with “Carquinyoli” Biscotti



MICHELIN Guide's Point of View

This relaxed and friendly restaurant is run by the same family as its namesake in Barcelona. It serves Catalan dishes prepared the same way as they were back in the 19th Century, such as cannelloni and quail Alcántara-style. The chef shops for the best produce in local markets three times a week. The wine menu has a great Spanish selection at very reasonable prices. Make sure you finish up with their unmissable Catalan crème brûlée.

Address

16 Stanley St, Singapore 068735

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time **2.** Payment must be completed to secure your seats **3.** For changes in reservation, please email info@gastromonth.com **4.** No change in reservation can be made less than 72 hours prior to dining **5.** No exchanges or refunds on GastroMonth tickets will be made under any circumstances **6.** Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice **7.** All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing **8.** Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly