

**CONTEMPORARY SPANISH GASTRONOMY
FEATURING CHEF DANIEL CHAVEZ WITH THE
WINES OF BODEGAS ARZUAGA NAVARRO**

Date : 9th March 2016, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Ola Cocina Del Mar, Marina Bay Financial Centre Tower 3, #01-06,
12 Marina Boulevard, Singapore 018982
Dress Code : Smart Casual
Price : \$166.40++ (Payment by HSBC)
\$208.00++ (Other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier



Truffle Cream Cheese with Almonds, Pork
Fish with Chipotle Aioli Sauce, Paprika Chorizo Sausage

2013 Arzuaga La Planta, Ribera del Duero



Sustainable Tuna Carpaccio with Parmesan Cheese
Lemon Vinaigrette, Black Olive Tapenade

2012 Arzuaga Crianza, Ribera del Duero



"Arroz Caldoso"
Traditional Wild Mushroom Rice "In Broth" with Pork Sausages, Black Pepper

2010 Pago Florentino La Mancha



Kurobuta Pork "Pilota" with New Zealand Langoustines
Trinxat, Demi-Glace Dark Chocolate Sauce

2010 Arzuaga Reserva, Ribera del Duero
2010 Arzuaga Reserva Especial, Ribera del Duero



Wagyu Beef Cheek with Catalan Borlotti Bean Stew
Perigord Black Truffles

2004 Arzuaga Gran Reserva, Ribera del Duero



Dark Chocolate Cake, Peanut Ice Cream
Sour Grape Jelly, Port Wine Sauce

Freshly Brewed Coffee or Tea

*Menu details accurate as at 17 February 2016 & subject to changes