

## DINNER SET MENU

(available from 05:30pm to last order 10.30pm)

### AMUSE BOUCHE

welcome Mediterranean creation

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### SEAFOOD SALAD

Mediterranean style salad

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### LOBSTER BISQUE

with ricotta tortellini

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### CATCH OF THE DAY

**and/or**

### MEAT OF THE DAY

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### CHOCOLATE FONDANT

Manjari 64% and hazelnut ice cream

<b>The Contemporary Dinner</b> (4 Course menu)	<b>88</b>
<b>The Gourmand Dinner</b> (5 Course menu)	<b>118</b>

All set menus include coffee or tea

## LUNCH SET MENU

(available from 11:30am to 4:30pm)

### STARTER

#### TRADITIONAL GAZPACHO SOUP

cold Mediterranean soup with tomato, onion and garlic

or

#### MEDITERRANEAN SALAD

octopus, fresh seasonal vegetables with Spanish flavours

### PASTA

#### PORCINI RISOTTO

creamy Arborio rice truffle risotto, topped with  
wild mushrooms fricasee

or

#### TODAY'S PASTA

### MAIN COURSE

#### CATCH OF THE DAY

or

#### CHICKEN

free range chicken leg,  
mashed potatoes and mushroom sauce

### DESSERT

#### TOCINO DE CIELO

flambéed Spanish crème brulee with mandarin orange sorbet

or

#### CHURROS

Spanish style doughnuts with chocolate, lemon and whipped cream

Palawan Lunch	Sentosa Lunch	Capella Lunch
Starter	Starter	Starter
Pasta	Main Course	Pasta
Dessert	Dessert	Main Course
		Dessert
<b>45</b>	<b>50</b>	<b>68</b>
All set menus include coffee or tea		

## Mediterranean Tapas

OCTOPUS BOWL confit potatoes, cumin spiced seasonal vegetables	16
CROQUETAS DE JAMON homemade Iberian ham croquette	17
CHIPIRONES crunchy fried baby squid with a touch of lemon	19
ALBONDIGAS CASERAS traditional Spanish meatballs	16
BRUSCHETTA baked Panini bread with ham, tomatoes, mushrooms and mozzarella cheese	16
CAPELLA TARTARE freshly prepared organic tomato with crispy potato chips and croutons	14

### **IBERIAN PLATTER**

*(Portion size for 2 to 3)*

Iberian ham “Bellota” from Guijuelo, freshly grilled coca bread, tomatoes on the vine  
Manchego cheese, green olives, Iberian chorizo and lomo

## Appetizer & Soups

BABY ROMAINE LETTUCE SALAD poached egg, parmesan, asparagus and smoked anchovies	16
MEDITERRANEAN SALAD octopus, fresh seasonal vegetables with Spanish flavours	18
FOIE GRAS SURF & TURF caramelized mango, king prawn with vanilla citrus jus	22
ENSALADILLA RUSA Mediterranean potato salad with Spanish tuna, baby shrimps and lobster caviar	16
IBERICO POTATO & LEEK SOUP croutons and freshly sliced Iberico ham	16
NATURAL FRESH TOMATO SOUP pesto and crispy parmesan toast	16
MUSHROOM SOUP cream of wild mushrooms with a truffle croquette	16

## Vegetarian

QUINOA slow-cooked organic egg served with seasonal vegetables and romesco sauce	28
SPAGHETTI "ALLA DIAVOLA" spicy vegetable ragout	24
ARBORIO RISOTTO baby spinach and seasonal vegetables	28
FRESH BAKED HOMEMADE PIZZA tomato, zucchini, capsicum and onion	32

## La Pasta

SPAGHETTI CARBONARA smoked pancetta, free range egg and shaved parmesan	30
PENNE A LA MARINARA seasonal seafood, fresh tomato sauce and herbs	36
OPEN RAVIOLI seafood bisque with lobster and octopus fricassee	39

## Fish

SEABASS creamy Arborio rice truffle risotto, topped with wild mushrooms fricassee	44
COD FISH tomato, saffron orzo pasta and zucchini	42
SCALLOP brandade, bouillabaisse jus and rouille sauce	49

## Meat

CHICKEN CONFIT free range leg, ratatouille, mashed potato and a chicken jus	32
LAMB SHANK slow-braised, cumin cous cous salad, baby carrots and lamb gravy	44
PORK grilled 'Ibérica Pork', with white beans ragout and chorizo	42
WAGYU BEEF CHEEK 36hr slow-braised with potato gnocchi, morels and brussel sprouts	48
US PRIME STRIPLOIN mashed potato, mushroom fricassee, asparagus and bordelaise sauce	50

## South East Asian Delights

### Salad and Appetizers

SEAFOOD TOM YUM SOUP hot and spicy fish broth with prawn, squid and vegetables	22
SOTO AYAM spiced Indonesian chicken broth with rice vermicelli, tomato, quail egg and shredded chicken	20
TIGER PRAWN SALAD romaine lettuce, cilantro leaves, cucumber ribbons, tamarind, lime and chilli mint dressing	26
THAI BEEF SALAD cucumber, peanuts and cilantro leaves, lime and chilli mint dressing	26

### Main Courses

HAINANESE CHICKEN RICE choice of poached boneless chicken drumstick or breast with fragrant rice, chicken broth and condiments	30
CLAYPOT CHICKEN RICE marinated boneless chicken thigh, mushroom, Chinese sausage, Hong Kong choy sum, fragrant rice slow cooked in a traditional clay pot	28
CHAR KWAY TEOW Singapore stir-fried flat rice noodles and yellow noodles with Chinese sausage, shrimp and Chinese chives	28
NASI GORENG fried rice with seafood, egg, chicken thigh and chicken satay	32
HOKKIEN MEE slow braised noodles with pork belly, Chinese chives, prawn, squid, fragrant chicken broth and baby abalone	30

## Desserts

CHURROS		
Spanish style doughnuts with chocolate, lemon and whipped cream		20
CHOCOLATE FONDANT		
Manjari 64%,and hazelnut ice cream		20
TOCINO DE CIELO		
flambéed Spanish crème brulee with mandarin orange sorbet		20
ARROZ CON LECHE		
milky cinnamon flavored rice, praliné feuillantine		20
SANDIA		
lemon verbena jelly, fresh berries and pink grapefruit sorbet		20
HOJALDRE		
almond semifreddo, caramelized puff pastry and white peach sorbet		20
CAPELLA SORBET		
white peach, pink grapefruit, mango passion, strawberry, raspberry, orange, mandarin orange		
	1 scoop	5
	2 scoops	10
	3 scoops	14
CAPELLA GELATO		
bitter chocolate, vanilla, strawberry, hazelnut		
	1 scoop	8
	2 scoops	15
	3 scoops	20
SELECTION OF ARTISAN CHEESE		
grissini and fig jam		26

## Wines By The Glass

CHAMPAGNE		Glass	Bottle
		120ml	750ml
<b>Taittinger Brut Réserve</b>	<b>NV</b>	<b>30</b>	<b>148</b>
Slightly honeyed and biscuity bouquet followed by sweet citrus fruit with a bright, lifting acidity define the house style at Taittinger of elegance with creamy richness.			
<b>Taittinger Prestige Rosé</b>	<b>NV</b>	<b>45</b>	<b>218</b>
A smoky toast note bolsters flavours of black cherry and currant, candied orange peel and spice in this rich, creamy, harmonious rosé, which has a firm structure, but its refined texture and mouth watering acidity combine to form an overall elegant impression.			
WHITE WINE		Glass	Bottle
		150ml	750ml
<b>Pares Balta Blanc de Pacs, Penedes, Spain</b>	<b>2010</b>	<b>20</b>	<b>78</b>
Blend of traditional Catalan varietals: Parellada, Xarel-lo, Macabeo. It exhibits a salty minerality along with white fruit notes. On the palate lime, grapefruit and peachy flavours. The finish is crisp with a medium long mineral finish. Aromatic and refreshing to be recommended with sea food and asian dishes.			
<b>Perrin Cotes du Rhone Blanc Réserve, Rhone Valley, France</b>	<b>2010</b>	<b>24</b>	<b>98</b>
Made of the classical southern rhone grapes: Grenache, Viognier, Marsanne and Roussanne. Medium-bodied, displaying notes of lemon oil, quince and white currants with a crisp, mineral fresh finish.			
<b>Patrick Piuze Petit Chablis, Burgundy, France</b>	<b>2011</b>	<b>24</b>	<b>120</b>
This chardonnay is fresh, clean and lean in style with yellow plums on the nose and palate, ending with a balanced acidity. Straight with a long minerality.			
<b>Cape Mentelle Sauvignon Blanc Semillon, Margaret River, Australia</b>	<b>2011</b>	<b>26</b>	<b>105</b>
This sauvignon blanc Semillon blend uses grapes sourced from the Estate's Wallcliffe vineyard to produce an oak fermented and bottle matured style displaying clean citrus flavours with great complexity and length, framed by creamy, smoky characters.			
<b>Misha's Vineyard Pinot Gris 'Dress Circle', Central Otago, N.Z.</b>	<b>2010</b>	<b>28</b>	<b>118</b>
This off-dry wine has an expressive nose of pink grapefruit mixed with pineapple and pear, notes of quince paste and a hint of spice. The rich, full and almost endless palate is gentle on entry with a refreshing chalky acidity			
<b>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</b>	<b>2011</b>	<b>32</b>	<b>135</b>
The world most famous Sauvignon Blanc. Lifted aromas of ripe stonefruit and juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice on the nose. . The palate is fine yet succulent, with zesty citrus flavours and fresh acidity. There is an appealing plushness about this wine especially as it leads into a lingering and characteristically crisp finish.			



## Wines By The Glass

### ROSÉ WINE

		Glass 150ml	Bottle 750ml
<b>Massard &amp; Brunet, Mas Amor, Penedes, Spain</b>	<b>2010</b>	<b>20</b>	<b>78</b>
<p>Blend of Grenache and Carignan.            Mas amor or “more love” echoes the livelihood of Barcelona. The graffiti chosen on the label illustrates the urban art and the hip of this city full of energy.            Attractive floral bouquet made of rose petal and citrus. The palate is vibrant and dominated by a crisp acidity and it harmoniously balanced by a red fruit, creamy and slightly meaty aftertaste.            To be enjoyed with tomato dish and Spanish tapas</p>			

### RED WINE

<b>Pares Balta Mas Petit, Penedes, Spain</b>	<b>2008</b>	<b>20</b>	<b>78</b>
<p>Mainly Cabernet Sauvignon with a touch of Garnacha.            Spicy red berry and cherry aromas are complemented by a floral nuances and a hint of white pepper. To be recommended with all tapas and pasta dishes.</p>			
<b>Kaiken Malbec, Mendoza, Argentina</b>	<b>2010</b>	<b>24</b>	<b>98</b>
<p>This is a stocky Malbec with a ton of oak-based chocolate, mocha and mint surrounding intense but not overly complex berry flavors. It's a mouthful for sure, with all the heft and richness Argentina has to offer.</p>			
<b>Perrin Cotes du Rhone Rouge Réserve, Rhone Valley, France</b>	<b>2010</b>	<b>24</b>	<b>98</b>
<p>A Grenache dominated blend with Syrah and Carignan from the Chateauneuf du Pape area. Stewed dark fruits with hints of sage and gamey flavors are displayed on the nose. The medium bodied palate has a juicy plum fruit with a dry finish without any oak flavors.</p>			
<b>Mitolo, Jester Shiraz, Mc Laren Vale, Australia</b>	<b>2009</b>	<b>25</b>	<b>118</b>
<p>A revelation of blue and black berries, there is mocha and a hint of spice on the nose. The palate exhibits focused, genuine fruit and subtle, yet structured, tannins support a velvety elongated finish.</p>			
<b>Domaine David Duband Hautes Cotes De Nuits Rouge</b>	<b>2010</b>	<b>30</b>	<b>128</b>
<p>This Burgundy wine, from appellation Hautes Cotes de Nuits, is a delicate wine with pretty berry character. This excellent wine made from Pinot Noir grape, is an excellent choice for near-term drinking.</p>			

## Mocktails

VIRGIN MOJITO	14
fresh mint leaves, lime, sugar syrup and soda water	
COCONUT FIZZ	14
coconut cream, fresh cream blended with pineapple juice	
CRAN DANDY	14
cranberry and fresh apple juice, fresh lime, raspberry puree	

## Iced teas

FOREST BERRY	12
blend of black mixed berries rich in vitamin C. Fruity and bursting with wild berry notes	
SUMMER PEACH	12
blend of black tea with rose hips and orange with hint of ripened white peach	
LEMON GRASS TSUKIJI	12
aromatised green tea with toasted rice, citrus peels and smoked fish, infused with fresh lemon grass	

## Drinks List

### BEERS

Tiger	13
Carlsberg	15
Heineken	15
Corona	15
Stella Artois	15
San Miguel	15
Erdinger Yeast	16
Kilkenny	16
Guinness	15
Hoegarden	15

### SOFT DRINKS

Coca-Cola	9
Coca-Cola Light	9
Sprite	9
Ginger Ale	9
Club Soda	9
Tonic Water	9

### JUICES

#### Fresh Juices

Orange, Watermelon, Green Apple, Carrot, Coconut	15
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#### Bottled

Orange, Mango, Sour Sop, Green Guava	12
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### COFFEE

Regular Coffee	9
Espresso	10
Double Espresso, Café Latte, Cappuccino	11

### MINERAL WATER

#### STILL

Fiji 1000ml	14
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#### SPARKLING

San Pellegrino 750ml	14
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## House Spirits and Liqueurs 30ml

### Gin

Bombay Sapphire 18

### Vodka

Smirnoff Black 18

Grey Goose 20

### Rum

Havana Club 18

### Cognac

Hennessy VSOP 18

Courvoisier 12 years 25

### Armagnac

Castarade 1978 28

### Aguardiente

Vina Armenteira Orujo Seco Albarino 22

### Bourbon

Jack Daniels 18

### Whisky

Chivas Regal 12 Years 16

Macallan 17 Years Fine Oak 25

### Liqueurs

Amaretto 16

Baileys 16

Grand Marnier 16

Romano Sambuca 16



