

RESTAURANT MENU

FRESH OYSTERS ✕

4 pcs / 6 pcs / 12 pcs

with Beetroot Foam, Ponzu Soy Caviar, Lemon & Tabasco

32 / 40 / 72

TO START WITH...



Bread with Tomatoes (5pcs) ✕

'Pan con tomate'

12

Anchovies in Olive Oil (5pcs) ✕

Salt-cured Spanish 'Anchoas'

16

Ibérico Chorizo ✕

Acorn-fed, Spanish Paprika Sausage

20

Spanish Cheese Platter (4 types) ✕ 🥛 🥛

with Jams and Walnut & Raisin Bread

24

Ibérico Ham ✕

Acorn-fed, 48-months cured Spanish Ibérico Ham

30

CHILLED & LIGHT



Zucchini Carpaccio ✕ 🥛 🥛

with Parmesan, Cherry Tomatoes and Basil Pesto

14

Beetroot & Strawberry Salad ✕ ✕ 🥛 🥛

with Smoked Ice Cream, Pistachio & Horseradish

16

Burrata Salad ✕ 🥛 🥛

with seasonal Tomatoes, Kalamata Olives & Basil

20

King Crab Cannelloni ✕

Alaskan King Crab wrapped with Zucchini ribbons

22

Hokkaido Scallops Ceviche ✕ 🥛 🥛

with Mango & Blood Orange, Celeriac & Macadamia Nuts

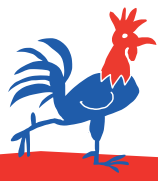
22

King Fish Tartare ✕

with Avocado, Tobiko Caviar & Squid Ink Sago Crackers

24

BBQ



FROM THE BUTCHER ✕

FOC Dry-Aged Wagyu Burger 🥛

with Lettuce, Manchego Cheese, Dressing & hand-cut Fries

28

Roasted Spring Chicken 'a l'ast' (500g) 🥛 30

with Plums, dried Apricots and Pine Nuts

30

USDA Choice Ribeye (200/400g) 35/68

35/68

Grilled Ibérico Pork Ribs (450g) 🥛 36

with Smoked Pumpkin Purée

36

Josper-grilled Lamb Ribs (450g) 38

with Mediterranean Herbs Dressing

38

FROM THE FISHERMAN

Mussels ✕ 18

with 'Marinara' Sauce

18

Prawns Al Ajillo ✕ 22

Prawns in rich Garlic Sauce

22

Grilled Clams 22

in White Wine

22

Octopus Galician Style ✕ 28

Slow-cooked & Charcoal-grilled

28

'Carabinero Prawns' (4pcs) ✕ 35

Spanish Red Giant Prawns

35

ASK YOUR SERVER FOR FRESH FISH SELECTION! → Market Fish

Market price

SIZZLING & FIERY



FOC Patatas Bravas ✕ ✕ 10

with Alioli & Spicy Brava Sauce

10

Mushroom/ Ibérico Ham Croquettes (4pcs) 🥛 10/12

Spanish deep-fried croquettes

10/12

'Huevos Rotos' with Chorizo/Ibérico Ham ✕ 10/14

Spanish Scrambled Eggs with topping of choice

10/14

FOC Chicken 'Satay' Nuggets 🥛 12

with home-made Peanut Ketchup Sauce

12

Chicken Wing Sandwich (Boneless) 12

in home-made Brioche with Avocado Sauce

12

Josper-grilled Buttered Corn ✕ 🥛 12

with Coconut, Feta Cheese & Chili

12

Padron Peppers ✕ ✕ 16

with a pinch of Salt

16

Deep Fried Calamari 16

Andalusian style, with Chipotle Mayo

16

Sautéed Broccoli ✕ ✕ 🥛 16

with Romesco Sauce

16

Roasted Cauliflower ✕ 🥛 🥛 16

with Pine nuts & Spring Onion

16

FOC 'Ibérico Bikini' Sandwich 🥛 18

Pan-seared crispy Coca Bread with Ibérico Ham, Cheese & Black Truffle Paste

18

FOC Fish & Chips 22

Battered Fish with hand-cut Fries

22

PAELLAS ✕

Preparation time: 20 mins



Squid Ink Paella

2pax / 3pax / 4pax

40

60

80

Vegetarian Paella ✕

28

42

56

Ibérico Pork Paella

40

60

80

Scampi & Chicken 'Caldoso' Rice

40

60

80

SWEET... 🥛



Home-made Ice Cream (2 scoops) 8

Choose your flavours:

Vanilla / Chocolate / Whipped Cream
Strawberry / Lemon / Gin & Tonic

Basque Cheesecake 12

with Strawberry Ice Cream

FOC Lemon Pie 12

Roasted Pineapple 12

with Coconut Ice Cream

Oreo XXL Cookie (1-2pax) 🥛 14

Ying Yang Cracker (2-3pax) 🥛 16

with Cheesecake filling

FOC Ferrero (2-3pax) 🥛 18

All Prices are subject to Service Charge & GST

Dining with friends? We can split your bill onto 4 cards (maximum)

✕ Vegetarian

✕ Gluten-Free

🥛 Contains Nuts

🥛 Contains Dairy

FOCSENTOSA

BEACH BAR MENU

FRESH OYSTERS ✕

4 pcs / 6 pcs / 12 pcs 32 / 40 / 72
Served with Beetroot Foam,
Ponzu Soy Caviar, Lemon & Tabasco

FOC BEACH BITES



Bread with Tomatoes (5pcs) ✕ 12
'Pan con tomate'

Ibérico Chorizo ✕ 20
Acorn-fed, Spanish Paprika Sausage

Spanish Cheese Platter (4 types) ✕ 🥄 🍷 24
with Jams and Walnut & Raisin Bread

Ibérico Ham ✕ 30
*Acorn-fed, 48-months cured
Spanish Ibérico Ham*

Burrata Salad ✕ 🥄 🍷 20
*with seasonal Tomatoes,
Kalamata Olives & Basil*

King Fish Tartare ✕ 24
*with Avocado, Tobiko Caviar
& Squid Ink Sago Crackers*

FOC Fish & Chips 22
Battered Fish with hand-cut Fries

Octopus Galician Style ✕ 28
Slow-cooked & Charcoal-grilled

FOC Dry-Aged Wagyu Burger ✕ 🍷 28
*with Lettuce, Manchego Cheese,
Dressing & hand-cut Fries*

Roasted Spring Chicken 'a l'ast' (500g) ✕ 30
with Plums, dried Apricots and Pine Nuts

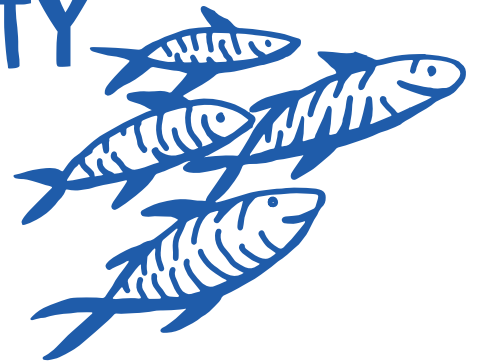
USDA Choice Ribeye (200/400g) ✕ 35/68

MAKE YOUR OWN BEACH PARTY PLATTER

4 TAPAS: \$50

6 TAPAS: \$76

8 TAPAS: \$98



CHOOSE FROM:

Bread with Tomatoes (5pcs) ✕
'Pan con tomate'

Ibérico Chorizo ✕
Acorn-fed, Spanish Paprika Sausage

Zucchini Carpaccio ✕ 🥄 🍷
*with Parmesan, Cherry Tomatoes
& Basil Pesto*

FOC Patatas Bravas ✕ ✕
with Alioli & Spicy Brava Sauce

Mushroom Croquettes (4pcs) ✕ 🍷
Spanish deep-fried croquettes

Ibérico Ham Croquettes (4pcs) 🍷
Spanish deep-fried croquettes

FOC Chicken 'Satay' Nuggets 🥄
with home-made Peanut Ketchup Sauce

Chicken Wing Sandwich (Boneless)
in home-made Brioche with Avocado Sauce

Josper-grilled Buttered Corn ✕ 🍷
with Coconut, Feta Cheese & Chili

Padron Peppers ✕ ✕
with a pinch of Salt

Deep Fried Calamari
Andalusian style, with Chipotle Mayo

Roasted Cauliflower ✕ 🥄 🍷
with Pine nuts & Spring Onion

FOC 'Ibérico Bikini' Sandwich (+\$4)
*Pan-seared crispy Coca Bread with
Ibérico Ham, Cheese & Black Truffle Paste*

Prawns Al Ajillo (+\$8) ✕
Prawns in rich Garlic Sauce

Grilled Clams (+\$8)
in White Wine



PAELLAS ✕

Preparation time: 20 mins

2pax / 3pax / 4pax

Squid Ink Paella 40 60 80

Vegetarian Paella ✕ 28 42 56

Ibérico Pork Paella 40 60 80

Scampi & Chicken
'Caldoso' Rice 40 60 80



SWEET ENDINGS... 🍷

Basque Cheesecake 12
with Strawberry Ice Cream

FOC Lemon Pie 12

Roasted Pineapple 12
with Coconut Ice Cream

Oreo XXL Cookie (1-2pax) 🥄 14

Ying Yang Cracker (2-3pax) 🥄 16
with Cheesecake filling

FOC Ferrero (2-3pax) 🥄 18

Home-Made Ice Cream (2 scoops) 8

Choose your flavours:

Vanilla

Chocolate

Strawberry

Whipped Cream

Lemon

Gin & Tonic



FOCSENTOSA

✕ Vegetarian ✕ Gluten-Free 🥄 Contains Nuts 🍷 Contains Dairy

All Prices are Subject to GST and Service Charge

Dining with friends? We can split your bill onto max 4 cards