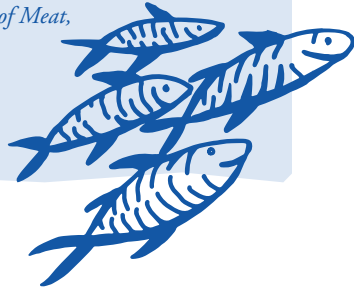


OUR SPECIALS

We have different specials every day
Fresh Fish, Seafood and unique cuts of Meat,
available in limited edition dishes!

CHECK WITH
YOUR SERVER!



STARTERS

TO BEGIN WITH...

Canadian Oysters N2 (half dozen / dozen) ✕ with Passion Fruit Ponzu, Pickled Onion & 'Piparra' Peppers	40 / 72
Oscietra Caviar & Blinis 🍷 30g of Caviar, served with all condiments	120
'Pa de Fedge' - home-made Catalan Pork Paté served with Pickles	20
FOC Duck Rillette with Ice Plant & Pomegranate	26
Ibérico Ham ✕ 36-months cured Spanish Jamón Ibérico	30
Whole Baked Brie Cheese 🍷 ✕ 🍷 with Mediterranean Herbs & Chili Dressing	32
Crystal Bread with Tomatoes 🍷 Toasted Crystal bread with Grated Tomatoes, Salt & EVOO	12
Home-made Sourdough Bread 🍷 🍷 served with Smoked Butter, EVOO & Modena Balsamic Vinegar	14

SALADS

Baby Gem Salad ✕ with Smoked Anchovies & Escabeche Ibérico Pork Presa	24
Burratina & Tomato Salad 🍷 with Ibérico Ham, 'Salmorejo' & Eggs	30
Smoked Mackerel & Potato Salad ✕ with Smoked Japanese Mackerel, Piquillo Peppers & Sago Crackers	24

HOT & SIZZLING

Padron Peppers 🍷 ✕ with a Pinch of Salt & Togarashi	16
FOC Fish & Chips Battered Fish with Hand-cut Fries	22
Ibérico Ham Croquetas 🍷 Deep-fried Croquettes with creamy Ibérico ham filling, 4pcs	14
Mushroom Croquetas 🍷 🍷 Deep-fried Croquettes with creamy Mushroom filling, 4pcs	12
FOC Potato Churros 🍷 🍷 with Aioli & Brava Sauce	15

PAELLAS

Please take note that all Paellas will take
~30 mins to prepare
2 pax / 4 pax



Mediterranean Squid Ink Paella ✕ with Prawns, Scallops & home-made Aioli	48 / 96
Ibérico Pork Paella ✕ with Ibérico Secreto & 'Butifarra' Sausage	44 / 88
Chicken & 'Carabinero' Red Prawn Paella ✕ with Spring Chicken & Spanish 'Carabinero' Red Prawns	52 / 104
Mushroom & Green Asparagus Paella 🍷 ✕ with Black Truffle Aioli	40 / 80

Add on 'Carabinero' Red Prawn to your Paellas ✕ + 14.00/pc

FROM THE SEA

Charcoal-grilled Octopus Leg ✕ with Chimichurri, Potatoes & Olives	44
Pan-seared Hokkaido Scallops ✕ with Porcini Mushrooms sauce, Green Asparagus & Ibérico Ham	34
Prawns 'al ajillo' ✕ Argentinian Prawns with rich garlic sauce	32
'Carabinero' Red Prawns ✕ 'al ajillo' or grilled, 4pcs	44

'A LA PARRILLA' - BBQ

Home-made Chorizo 'Parrillero' ✕ Grilled Spanish Ibérico Pork Paprika Sausage, 250g	24
Ibérico Pork Ribs ✕ Grilled Ibérico Pork Ribs	32
Spring Chicken ✕ marinated with Mediterranean Dressing	30
FOC 'Parrillada' ✕ Assorted Meat Platter: Spring Chicken, Chorizo Sausage, Beef Tenderloin, 'Butifarra' Sausage, Lamb Ribs	64

Choose 1 sauce: 🍷 ✕

Aioli, Chimichurri, Red Mojo, Green Mojo, 'Romesco' Sauce (contains gluten & nuts)

Additional sauce +2\$ / each

TRADITIONAL ROAST

Recommended for 2-3 guests

Crispy Roasted Suckling Pig (quarter) ✕ with Panadera Potatoes	98
Roasted Baby Lamb Shoulder ✕ with Panadera Potatoes	98

SIDES

Sweet Organic white Corn 🍷 ✕ 🍷 with Roasted Apple Curry Foam	14
Sautéed Cauliflower 🍷 ✕ 🍷 with Smoked Aubergine & Pine Nuts	14
Charlotte Potatoes 🍷 ✕ with Aioli, Red & Green Mojo Sauce	14
Roasted Pumpkin 🍷 ✕ 🍷 🍷 with Walnuts, Feta Cheese & Mustard Vinaigrette	16
Charcoal-grilled Leeks 🍷 🍷 with Spanish 'Romesco' Sauce	16
Hand-cut Fries 🍷 ✕ Spanish 'Agria' Potatoes	14

SWEET ENDINGS

'Crema Catalana' ✕ ✕ 🍷 Catalan Crème Brûlée with Lemon Sorbet	15
Basque Cheesecake 🍷 🍷 Burnt Cheesecake with creamy filling & Strawberry Sorbet	14
Molten Chocolate Cake 🍷 🍷 with Salted Caramel Ice Cream [12 minutes preparation time]	15
Matcha Green Tea Mojito 🍷 ✕ 🍷 Lime & Mint Sorbet, Rum Cream & Roasted White Chocolate	14
'Ying Yang' Cracker 🍷 🍷 🍷 with Chocolate and Hazelnut Praline & Toffee Sauce	16
FOC Ice Cream Cup 🍷 ✕ 🍷 Strawberry, Chantilly & Vanilla Ice Cream with Vanilla Cream, Caramel & Biscuits (biscuits contain gluten)	14

FOCSENTOSA

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