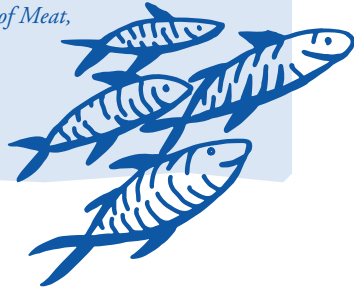


OUR SPECIALS

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) ✕ <i>with Passion Fruit Ponzu, Pickled Onion & 'Piparra' Peppers</i>	44 / 80
Oscietra Caviar & Blinis 🍷 <i>30g of Caviar, served with all condiments</i>	120
Home-made Pork Paté <i>served with Pickles & Toasted Bread</i>	22
FOC Duck Rillette <i>served with Pickles & Toasted Bread</i>	26
Ibérico Ham ✕ <i>36-months cured Spanish Jamón Ibérico</i>	32
Whole Baked Brie Cheese 🍷 ✕ 🍷 <i>with Mediterranean Herbs & Chili Dressing</i>	32
Crystal Bread with Tomatoes 🍷 <i>Toasted Crystal Bread with Grated Tomatoes, Salt & EVOO</i>	14
Home-made Sourdough Bread 🍷 🍷 <i>served with Smoked Butter, EVOO & Modena Balsamic Vinegar</i>	14

SALADS

Baby Gem Salad ✕ <i>with Smoked Anchovies & Cured Ibérico Pork Presa</i>	24
Burratina & Baby San Marzano Tomato Salad 🍷 🍷 🍷 <i>with Strawberries, Basil Pesto & Tapenade</i>	28
Smoked Mackerel & Potato Salad ✕ <i>with Smoked Japanese Mackerel, Piquillo Peppers & Sago Crackers</i>	24
Grilled Avocado & Feta Cheese Salad 🍷 🍷 🍷 <i>with Green Herb Yoghurt, Macadamia Nuts & Red Pesto</i>	24

HOT & SIZZLING

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

PAELLAS

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



Mediterranean Squid Ink Paella ✕ <i>with Prawns, Scallops & home-made Aioli</i>	50 / 98
Ibérico Pork Paella ✕ <i>with Ibérico Pork Presa & 'Butifarra' Sausage</i>	48 / 94
Chicken & Scampi Paella ✕ <i>with French Chicken Thigh, Chicken 'Picada' & Scampi</i>	48 / 94
Mushroom & Green Asparagus Paella 🍷 ✕ <i>with Black Truffle Aioli</i>	40 / 80

FROM THE SEA

Charcoal-grilled Octopus Leg ✕ <i>with Chimichurri, Potatoes & Olives</i>	44
Pan-seared Hokkaido Scallops ✕ <i>with Porcini Mushrooms sauce, Green Asparagus & Ibérico Ham</i>	34
Prawns 'al ajillo' ✕ <i>Argentinian Prawns with rich garlic sauce</i>	32
Deep-fried Baby Squids 'a la Andaluza' <i>with Tartar Sauce</i>	24

'A LA PARRILLA' – BBQ

Home-made Chorizo 'Parrillero' ✕ <i>Grilled Spanish Ibérico Pork Paprika Sausage, 250g</i>	24
Ibérico Pork Ribs ✕ <i>Grilled Ibérico Pork Ribs</i>	36
Spring Chicken ✕ <i>marinated with Mediterranean Dressing</i>	30
FOC 'Parrillada' ✕ <i>Assorted Meat Platter: Spring Chicken, Chorizo Sausage, Beef Tenderloin, 'Butifarra' Sausage, Lamb Ribs</i>	64
Choose 1 sauce: 🍷 ✕ <i>Aioli, Chimichurri, Brava Sauce, Dijon Mustard, Mayonnaise</i>	
Additional sauce +2\$ / each	

TRADITIONAL ROAST

Recommended for 2-3 guests

Crispy Roasted Suckling Pig (quarter) ✕ <i>with Panadera Potatoes</i>	108
Roasted Baby Lamb Shoulder ✕ <i>with Panadera Potatoes</i>	98

SIDES

Sweet Organic white Corn Ribs 🍷 ✕ 🍷 <i>with Roasted Apple Curry Foam</i>	14
Sautéed Cauliflower 🍷 ✕ 🍷 <i>with Smoked Aubergine & Pine Nuts</i>	14
Charcoal-grilled Portobello Mushrooms 🍷 ✕ <i>with Parsley & Garlic Oil</i>	18
Roasted Pumpkin 🍷 ✕ 🍷 🍷 <i>with Walnuts, Feta Cheese & Mustard Vinaigrette</i>	16
Hand-cut Fries 🍷 ✕ <i>Spanish 'Agrida' Potatoes</i>	14

SWEET ENDINGS

'Crema Catalana' 🍷 ✕ 🍷 <i>Catalan Crème Brûlée with Lemon Sorbet</i>	15
Basque Cheesecake 🍷 🍷 <i>Burnt Cheesecake with creamy filling & Strawberry Sorbet</i>	14
Molten Chocolate Cake 🍷 🍷 <i>with Salted Caramel Ice Cream [12 minutes preparation time]</i>	16
EL MATCHO Mojito 🍷 ✕ 🍷 <i>Lime & Mint Sorbet, Rum & Matcha Foam, topped with Roasted White Chocolate Crumble & Mini Jelly</i>	14
'Yin Yang' Cracker 🍷 🍷 🍷 <i>with Chocolate and Hazelnut Praline & Toffee Sauce</i>	18
FOC Ice Cream Cup 🍷 ✕ 🍷 <i>Strawberry, Chantilly & Vanilla Ice Cream with Vanilla Cream, Caramel & Biscuits (biscuits contain gluten)</i>	15

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