

**FRIDAY**  
12PM - 3.30PM

**SATURDAY  
& SUNDAY**  
11.30AM - 3.30PM



# ALL-YOU-CAN-EAT HANGOVER BRUNCH



**\$89.90<sup>++</sup>**  
PER ADULT  
ADD \$49.90<sup>++</sup> FOR  
FREE-FLOW CAVA AND SANGRIA  
\*Limited to 2 hours

**\$39.90<sup>++</sup>**  
PER KID  
\*Age 7 to 11



## ALL ITEMS FREE-FLOW FROM OUR BRUNCH MENU

WITH SOFT DRINKS, JUICES, COFFEE & TEA.

**ADD**

**\$15<sup>++</sup> for**  
**SMALL PAELLA**  
(U.P. \$36)

**\$30<sup>++</sup> for**  
**LARGE PAELLA**  
(U.P. \$58)

**Choose:** **Pescado** Squid, Sea Bass, Mussels, Shrimp  
**from** **Carne** Chicken, Capsicum, Beef, Chorizo  
**Negra** Mixed Seafood in Black Squid Ink Rice  
**Verduras** Capsicum, Mushrooms, Carrots, Peas and Tomatoes

**Terms & Conditions**


Hangover Brunch is subjected to availability on Public Holidays, Eve of Public Holidays and other Blackout Dates. Enjoy and order your food wisely to avoid wastage! Food wastage will be charged accordingly based on a la carte food pricing. Food items are strictly fixed and cannot be changed to other items. Food items are to be consumed within the restaurant premises as no takeaway is allowed. Sabio By The Sea reserves the right to amend the Terms & Conditions without prior notice. Prices are subjected to 10% service charge and prevailing government taxes.

**Chorizo Iberico**


Spanish spiced sausage made from Black Iberico Pork

**Jamón Serrano**

A Culinary Symbol of Spain - a classic cave-aged mountain ham

 **Gazpacho**

Traditional Spanish chilled soup. Perfect all-weather soup

 **Aceitunas**

Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika

 **Pan con Tomate**

Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast

**Sardinas en Aceite de Oliva**

Sardines straight from the sea, preserved in beautiful golden olive oil

**Carpaccio de Carne**


Beef Carpaccio topped with Arugula Salad and Capers, finished with Olive Oil, Salt, Pepper and Lemon Zest

**Tostas de Bacalao**

A lusciously savoury Creamy Spread made from Spanish Salted Cod served with Crusty Toasts

**Boquerones**

Traditional Baby White Anchovies with Pimento, Capers and Olive Oil

 **Queso**

Platter of Spanish Cheeses: San Simon, Idiazabal, Manchego, Mahon and Rosemary

 **Mixed Mushroom Salad with Chilli Vinaigrette**

Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette

**White Anchovies Salad**

Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

 **Patatas Bravas**


Spanish Fried Potatoes with Salsa Brava and Herb Mayo

 **Plant Power Quipes Fritos**

Golden crisp plant-based small pies stuffed with a mix of spices and omnimeat, served with Romesco Dip

 **Tortilla Española**

Traditional Potato & Onion Omelette

 **Champinones al Ajillo**

One of Spain's most popular tapas dishes; Garlic Mushrooms

**Croquetas**

Crisp fried croquette with a savoury filling of your choice:

- Jamon (Cured Spanish Ham)
- Hongos Porcini Trufados (Truffled Mushrooms)

**Serrano y Huevos**

Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon

**Calamares Fritos**

Crunchy Spiced Squid with Alioli

**Chorizo al Vino**

Spicy Sausage Pan-Fried in Red Wine

**Albondigas en Salsa Espanola**

Known to be the best meatballs in Singapore, 100% Beef Meatballs in Spicy Tomato Sauce

**Barcelona Bikini**

Crusty Toast sandwiched with savoury Jamon, gooey melted Manchego and Truffle Spread

**Gambas al Pil Pil**

Sizzling Prawns in Olive Oil & Garlic

**Pulpo a la Gallega**

Octopus cooked in Paprika, Olive Oil & Lemon

**Mussels a la Marinera, 350g**

Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce

**Huevos con Todos**

Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon, Spiced Squid, Mushrooms and diced Tomato

**Scallop de Azafrán**

Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives

**Langostino en Salsa Romesco Catalonia**

Seared Deep Sea Red Leg Prawns with a classic tomato-based Catalonia Romesco Dip

 **Josper-Fired Padrón Peppers**

Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened

**El Cerdo**

Herb and Honey Marinated Pork Belly served with Sautéed Potatoes

**El Pulpo**

Grilled Octopus Leg, "Viola" Mash Potato and Paprika

**Halibut with White Wine**

Halibut grilled with Tomato, Fennel, Dual Colour Olives and White Wine

**Helado**

Ice Cream :  
Chocolate/Vanilla/Caramelo

**Churros**

Traditional Crunchy Fried Spanish Doughnut  
Choice of House-made Sauce :  
Chocolate / Caramel

**Sorbet**

Citrus, Orange Blossom and Almond Syrup with Biscuit Crumble