



# FOC

## BUTCHERY

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### *Special Lunch Menu*

*\$48<sup>++</sup>*

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#### **Snacks**

Air baguette with Spanish 'Cecina' Beef  
*Salted, smoked and air-dried Spanish Beef*

FOC Beef Tartare

*Australian Tajima Wagyu Sirloin on crispy 'brava' potatoes*

#### **Mains**

Beef 'Picanha' on Endive  
*Roasted Rump/Round/Sirloin Cap*

Beef Cheek 'Taco' with Chickpeas Purée  
*Australian Tajima Wagyu Beef*

Josper-grilled Ribeye Duo Tasting (40g each)  
*Premium Surprise Beef 100% Grass-fed | Australian beef 'Rubia Gallega'*

*\*You may top up your menu with an additional Rib-eye steak of choice,  
please consult your server on the cuts available and pricing*

#### **Dessert**

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by Nandu Jubany



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## BUTCHERY

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### *Special Dinner Menu*

*\$88++*

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#### **Snacks**

Air baguette with Spanish 'Cecina' Beef  
*Salted, smoked and air-dried Spanish Beef*

FOC Beef Tartare  
*Australian Tajima Wagyu Sirloin on crispy 'brava' potatoes*

Beef 'Sobrassada' Sausage with Bread with Tomatoes  
& Honey Alioli  
*Traditional Spanish Soft Sausage made with raw & cured  
Australian Tajima Wagyu*

#### **Mains**

Beef Carpaccio with Truffle Vinaigrette  
*Australian Tajima Wagyu Sirloin*

Beef 'Picanha' on Endive  
*Roasted Rump/Round/Sirloin Cap*

Beef Pastrami with Pickles & Mayo  
*Brined, partially dried, seasoned with herbs and spices,  
then smoked and steamed Australian Tajima Wagyu*

Beef Cheek 'Taco' with Chickpeas Purée  
*Australian Tajima Wagyu Beef Cheeks*

Josper-grilled Ribeye Trilogy Tasting (30g each)  
*Premium Surprise Beef 100% Grass-fed  
Australian beef 'Rubia Gallega' Style  
Australian Tajima Wagyu*

*\*You may top up your menu with an additional Rib-eye steak of choice,  
please consult your server on the cuts available and pricing*

#### **Dessert**

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