

Home Made Focaccia

Beautifully Fresh Focaccia made in-house. Daily.

w/ Extra Virgin Olive Oil .. \$4.5

w/ Garlic, Lemon & Browned Butter (5pcs) .. \$6

w/ Home-cured Salmon & Burrata (2pcs) .. \$10

Cured Hams & Cheeses

Charcuterie Plate .. 1-2pax \$30"/ 3-4pax \$48

Prosciutto, Jamon, Chorizo, Comte & Mahon,
served w/ Toasted Bread, Jam & Pickles

24-Month Aged Jamon Iberico de Bellota (Spain) .. \$18

18-Month Aged Prosciutto di Parma (Italy) .. \$12

Traditional Chorizo Iberico de Bellota (Spain) .. \$16

Mahon from Menorca {Cow's Milk} (Spain) .. \$12

Burrata from Puglia {Buffalo's Milk} (Italy) .. \$27

served w/ Prosciutto, Roasted Tomatoes, Balsamic Caramel & Focaccia

Home-made Terrine of Foie Gras (France) .. \$20

served w/ Toasted Focaccia, Something Jammy, Something Pickled

Beautiful Garden Vegetables

Tortillia de Patate: Layered Potato & Onion Omelette

*topped with Jamon .. \$8

*topped with Mahon .. \$8

Croquetta de Jamon Iberico (3pcs) .. \$15

Fried Croquette of Mushroom Ragu, Cured Hams & Aioli

***Locally Soil-Grown Delicious Salad .. \$18**

w/ Fresh & Dried Fruit, Nuts & Pickles, Chilled Tomatoes

Charcoal Cauliflower, Garlic & Walnut Crumble .. \$18

Seasonal Greens au Beurre Fondue .. \$18

w/ Fine Herbs, Cured Ham & Butter Emulsion

Crushed & Fried Potatoes

w/ Aioli .. \$12

w/ Browned Butter, Garlic & Chilli .. \$16

*w/ Fried Egg, Jamon & Aioli .. \$18

Amazing Greek Olives, Smoked Paprika & EVOO .. \$5

Chilled & Spicy Pickled Green Mangoes .. \$5



Signature Paella

Spanish Saffron Rice stewed in a hearty seafood broth.
Served slightly moist. Approx. 15-25 mins cooking time

***Ultimate Seafood Paella (small \$42, medium \$78)**

Prawns, Clams, Escargot, Fish, Chorizo & Aioli

***Squid Ink Paella (small \$37, medium \$67)**

Tender Octopus, Clams, Chorizo & Aioli

***Chicken & Artichoke Paella (small \$42, medium \$78)**

Grilled Chicken Leg, Roasted Artichokes & Chorizo, Crispy Skin

Lamb & Chestnut Paella .. \$56 for 2 to 3

Braised Lamb Shank & Toasted Nuts

small: for 1 to 2 people / medium: for 3 to 4 people

TOMAHAWKS

Grilled over Charcoal & Beechwood, well Rested before Carving
Approx. 25 mins cooking time

***^The Argentinean Grasslands Cote de Bouef**

100% Grass-fed Organic Angus - Prime Rib Only (900g +/-) .. \$18 /100g

***^Sanchoku MB4 Wagyu Cote de Bouef**

Australian Wagyu - Prime Rib Only (1.1kg +/-) .. \$21 /100g

***^Heritage Pork Tomahawks**

Berkshire Oinks from England .. \$15 /100g

***^Rack of Spring Lamb**

From the Coastal Regions of Northern New Zealand .. \$17 /100g

^Served with Crispy Potatoes & Salad

Available Condiments:

Grain Mustard (Tart), Horse Radish Cream (Sweet/Tart),

Home Made Green Chilli Sauce (Spicy)

Fresh from the Butchers

***Cabernet Braised Beef Cheeks .. \$32**

Braised in Red Wine, Tomatoes, Carrots & Celery. Extremely Tender & Delicious

PPG Chicken: Charcoal Grilled Boneless Chicken Leg .. \$22

Served w/ Roasted Pepper Sauce, Almonds & Crispy Skin

Charcoal Grilled Iberian Pork Ribs .. \$9/ 100g

Spiced Pork Ribs with a Top Secret Chili Blend

***AUS Wanderer Angus Striploin (300gm - 400gm) .. \$20/ 100g**

Chimichurri, Crispy Potatoes & Salad

+Add Pan Seared French Foie Gras onto any dish for \$13

Wild Caught Seafood

***Freshly Shucked Oysters & Lemon Vinaigrette.. \$4.5 /pc**

Sauteed Escargot & Garlic-Parsley Butter.. \$18

Live Sea Snails, White Wine & Focaccia

***Fire Grilled Galician Octopus & Miso-Mayo .. \$36**

***Live Steamed Clams, Wine, Butter & Garlic Confit .. \$20**

***Sea Prawns a la Francaise: Butter, Garlic & Chili .. \$22**

Basque Fish Soup & Garlic Bread .. \$26

Fisherman's Soup of Fish, Clams & Prawns

Locally Sourced Salmon: Fillet .. \$22/ Belly .. \$26

Lemon Cream Sauce & Fine Herb Oil

Desserts

Cafe Gourmand .. \$12

a selection of desserts accompanied with Coffee or Tea

Macaroon, Brownie & mini Churros

Micasa's Famous Churros, Dark Chocolate & Lemon Curd .. \$12

Basque Cheese Cake & Bailey Sabayon .. \$9.5


"yeah, its good." - Dad.

Tiramisu Casero .. \$9.5

Crema Catalana, Warmed Bananas & Almonds .. \$9.5

Traditional Catalonian Spanish Cream infused with Lemon Peel

***Chef's Choice**

Fresh Pasta, Hand-stretched Pizzas and more at 

Lunch
Friday-Sunday & PH
11:45am - 2:30pm

Dinner
Monday-Sunday & PH
5:45pm - 10:00pm

(*) indicates as shio

Please let us know if you have any dietary requirements
All prices are subject to 10% service charge and 9% GST

Flip the page for the beverage menu >>

Set Meals Available (excl. Eve of PH & PH)
Monday to Thursday *Dinner*
Friday to Sunday *Lunch*



France:

(R) St Emilion Grand Cru, Chateau Haut-Veyrac -/ \$92
JS 92pts, 85% Merlot, 12 month oak aged

(R) Cote du Rhone, 2022 -/ \$72
JD 90pts, 80% Grenache

South Africa:

(W) Roussanne-Chenin Blanc, Stellenbosch \$14 / \$68
TA 93pts, 2020

(R) Bordeaux Blend, Stellenbosch \$15 / \$72
WineMag 96pts, Top Red, 2017

Italian

(R) Primitivo, Puglia IGT -/ \$78
Gold, LM 98pts

Portugal:

(Dessert) Fine Port, Taylors (75ml Glass) \$10

Glass / Bottle

Spain:

(Rose) Chardonnay-Grenache, Monjardin, Gold Medal, methode Champenoise, 2018 -/ \$62

(W) Tempranillo Blanco, Quiroga, Best White Wine Rioja 2023, \$14 / \$68

(R) Tempranillo Crianza, Rioja, Valpariaso Gold Medal & DTR 95pts, 12 month oak aged, 2020 \$14 / \$68

(R) Tempranillo Reserva, Rioja, Urbion JS 90pts, 18 month oak aged, 2007 -/ \$82

(R) Tempranillo Gran Reserva, Rioja, LAN Decanter 96pts, 28 month oak aged + 36 month bottle aged -/ \$92

Glass / Bottle

Sangria & Liquor

(R) Sangria a la Micasa** Glass/Jug \$17 / \$52

(W) Especial Sangria Blanca** \$17 / \$52

**Make it Stiff (Add 1 Shot of Vodka) +\$10

Don Angel Gold Tequila Shot \$10

Stalinskaya Russian Vodka \$10

Burn Mckenzie Scottish Blended Whiskey \$12

Single Malt Whiskey \$15

Beer

Peroni, Italy (Draught) Half pint/ Full pint \$8 / \$12

Bottle /Bucket of 5

Kronenbourg 1664 Blanc \$9.5 / \$45

Heineken, Netherlands \$7.5 / \$35

Tiger, Locally Bottled \$7.5 / \$35

Weekday Happy Hour
10% off All Alcohol

(excl. eve of ph, ph, ad hoc & set meals)

“I cook with wine. Sometimes I even add it to the food” ... someone from the kitchen, possibly the chef.

Mocktails

Elder Flower & Lemon Spritzer Glass/Jug \$6 / \$19

Tea

Brewed Tea w/ Lemon & Honey (hot/cold) Glass/Jug \$5.5 / \$16

Chamomile | Peppermint | Black Tea \$4.5 /Pot

NESCAFE Coffee [Capsules]

Espresso | Americano | Coffee w/ Milk Cup \$4.5

Juices from Australia

Orange | Apple | Lime | Passionfruit Glass/ Jug \$5.5 / \$16

Water

Evian, Sparkling, France (750ml) \$5.5

Evian, Still, France (750ml) \$5.5

Filtered Water (free flow) \$1 /pax

Soda Cans

Coca Cola Original | Coca Cola Zero | Sprite Per Can \$4

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Chef's Signature

6 - Course Huat Menu

Dinner: Monday . Tuesday . Wednesday . Thursday

Lunch: Friday . Saturday . Sunday

\$42++ per set

Tapas

Prawn Keropok & Duck Ragout

Lo Hei: Salad of Courgette, Peas, Leaves & Cheese

Dong Po Rou: Braised Pork Belly & White Wine

Choice of Main Course

Bao Ga Liao Paella: Chicken & Seafood

or

Dragon Jump over Bukit Timah: Lobster Soup, Prawns & Foccacia

Dessert

Lucky Orange Dessert: Eat and you will Huat

Choice of Beverage

Any available soft drink, juice, black coffee or tea

Glass of ~~House Red~~ or ~~White~~ (+\$8)

Bottle of **Beer** / half pint **Peroni** (+\$6)

Not available on public holidays and eve of public holidays
Each set meal will make 1 person happy. 2 people might leave a wee bit hungry.