

The Jade Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougères

Starters... (Choice of)

*Pre-select
1 item*

- Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
- Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course... (Choice Of)

*Pre-select
2 items*

- U.S.D.A. PRIME, Illinois Corn Fed, New York Sirloin 340g
- U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
- Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
- Pan Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides...

- Sautéed Broccolini, Sun Dried Tomatoes, Chili
- Wild Field Mushrooms with Shishito Peppers
- Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces... (Choice of 2)

- Béarnaise
- House Made Steak Sauce
- Armagnac, Green Peppercorn

Dessert...(Choice of)

*Pre-select
1 item*

- Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "50 Bean" Vanilla Ice Cream
- Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$150 per person

Cost for this menu is for food only... 10% Service Charge + 10% Gratuity + 7% GST not included