

The Silver Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougères

Starters... (C002+hoice Of)

*Pre-select
2 items*

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Heirloom Apple Salad, Fennel, Red Endive, Dates, Marcona Almonds, Shropshire Cheddar
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course... (Choice Of)

*Pre-select
3 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...

Wild Field Mushrooms with Shishito Peppers
Creamed Spinach with Fried Organic Egg
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces... (Choice of 2)

House Made Steak Sauce
Armagnac, Green Peppercorn
Béarnaise

Dessert... (Choice Of)

*Pre-select
1 item*

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "50 Bean" Vanilla Ice Cream
Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$200 per person

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