



WOLFGANG PUCK

Amuse...

Tuna Tartare "Sandwiches" Togarashi Crisps

To Start... (Choice of One)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling
Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress
Maple Glazed Pork Belly, Apricot Compote, Chicharrón, Sesame-Orange Dressing
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Chitose Tomatoes, Champagne-Herb Vinaigrette
Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi
Oyster, Shallot, Chives, Red Wine Mignonette, Lemon 4pcs
Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (+\$108 Supplement)

Entrées... (Choice of One)

U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g Béarnaise
New York Sirloin 170g Armagnac & Peppercorn
Rib Eye Steak 400g Steak Sauce (+\$32 Supplement)

Large Format

Porterhouse For Two 1kg (+\$60 Supplement Per Person)

American Wagyu, Snake River Farms Idaho

Filet Mignon 170g (+\$105 Supplement)
Eye Of Rib Steak 280g (+\$95 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 230g (+\$85 Supplement)

Japanese Tokachi F1 Wagyu

Rib Eye Steak 280g Yuzu Kosho Butter (+\$105 Supplement)

Japanese Wagyu Grilled Over Binchotan Charcoal

Saga Prefecture, Filet Mignon 170g (+\$170 Supplement)
Kagoshima Craft, New York Sirloin 170g (+\$165 Supplement)

Roasted

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"
Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho
Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus

Sides for the Table

Pee Wee Potatoes, Crisp Shallots, Garlic Aioli
Roasted Brussel Sprouts, Smoked Bacon, Cipollini

Dessert ... (Choice of One)

"Basque Style" Cheesecake, Farmer's Market Raspberry, Raspberry Coulis
Peanut Caramel Bar, Bailey's, Coffee Caramel, Guanaja Cremeux, Honeycomb Ice Cream

\$145 Per Person

All prices are subject to 10% service charge and prevailing goods and service tax.
À la carte pricing are available for children 10 years or younger