Spago
WOLFGANG PUCK

Japanese Fried Chicken "Karaage" 19
Kewpie Togarashi Aioli, Lemon

USDA Prime Beef Sliders (4pc) 26
Aged White Cheddar, Red Onion, Pickles

Chicken "Laksa" Spring Roll 20
Calamansi, Chili Padi, Laksa Leaf

French Fries (V) **18**
Ketchup

Spicy Tuna Roll (CSS) **36**
Chili Aioli, Sesame

Crispy Shrimp Tempura 29
Chili Aioli, Avocado

Vegetarian Sushi Roll 18
Avocado, Cucumber, Kampyo

Falafel Burger (VG) (V) **29**
Feta, Cucumber, Roasted Capsicum, Rocket

Grilled Angus Beef Burger 38
Aged Cheddar, Shallot Marmalade, Garlic Aioli

Miso Broiled Akaroa Salmon 42
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

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DESSERT & CHEESE

Pistachio Panna Cotta (BG) **16**
Orange Gelèe, Pistachio Brittle, Orange Gelato

Farmer's Market Fruit Sorbets (V) **16**
A Trio of Seasonal Sorbets, Yuzu Lace Tuile

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

Available daily from 2:30pm to 5:45pm (last order).

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge.

(V) Vegetarian (VG) Vegan (LS) Locally Source
(O) Organic (CSS) Certified Sustainable Seafood
(RS) Regionally Sourced (BG) Beef Gelatin

A Sustainable Journey