Spago
WOLFGANG PUCK

A Sustainable Journey

STARTERS
前菜

Japanese Fried Chicken "Karaage" Kewpie Togarashi Aioli, Lemon **19**
日式炸鸡 丘比七味辣椒、蒜泥蛋黄酱、柠檬

Chicken 'Laksa' Spring Roll Calamansi, Chili Padi, Laksa Leaf **20**
"叻沙" 鸡肉春卷 卡曼橘、指天椒、叻沙叶

Chitose Farms Rocket Salad 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream **24**
日本千岁农场芝麻菜沙拉 24个月熟成帕玛森奶酪、晒干番茄、50年陈年意大利黑醋、布拉塔奶酪

Burrata with Confit Vietnamese Kumquats Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (V) **28**
布拉塔奶酪配越南金桔 香脆圣丹尼尔火腿、西西里开心果、帕玛森奶酪

Cassolette of "Trippa alla Romana" Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
罗马红烩牛肚 番茄烩牛肚、布拉塔奶酪、薄荷、烤法棍面包

Spago Caesar Salad Crispy White Anchovies, Ricotta Crouton, Marinated Capsicum **22**
Spago 凯撒沙拉 白凤尾鱼、意式乳清干酪、腌制彩椒

Sashimi Salad Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) **46**
生鱼片沙拉 大眼金枪鱼、黄条鰤、北海道扇贝、日本生姜、三文鱼籽、紫苏、柑橘柚子醋

Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**
大眼金枪鱼塔塔卷 辣味蛋黄酱、酱油、芥末、鲣鱼片、香葱、多春鱼鱼子

Perseus Superior Oscietra Caviar Lemon Herb Blinis and Traditional Accompaniments **150**
珀尔修斯高级奥西特拉鱼子酱 柠檬香草薄煎饼和传统配菜

Agnolotti with Porcini Mushrooms Sage, Parmigiano-Reggiano (V) (RS) **28/38**
意式牛肝菌饺 鼠尾草、帕玛森奶酪

Orecchiette with Pork Ragu Tomato, Basil, Pecorino, Parsley (LS) **33/43**
猪肉酱猫耳朵意面 **番茄**、罗勒、佩科里诺奶酪、欧芹

MAINS
主菜

Lebanese Style Grilled Squash Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS) **24**
Lebanese Style 烤夏南瓜"沙拉" 香茄鱼子酱、山羊奶酪、松子、烤蕃茄、炸鹰嘴豆饼、薄荷

Charcoal Grilled Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam (RS) **38**
烤芝士汉堡 格律耶尔干酪和熟成切达奶酪、蒜味蛋黄酱、熏制墨西哥辣椒洋葱酱

Falafel Burger Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V) (VG) **30**
炸鹰嘴豆饼汉堡 烤甜椒、哈里萨辣味蛋黄酱、菲达奶酪、芝麻菜

Australian Double Lamb Chop (180g) Broccolini, Fennel Puree, Kalamata Olives, Parmesan, Sundried Tomato (RS) **65**
澳大利亚双层羊排（180 克） 西蓝花苗、茴香泥、卡拉马塔橄榄、帕尔马干酪、风干番茄

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

Miso Broiled Akaroa Salmon Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **42**
味噌烤阿卡罗阿鲑鱼 羊栖菜甜米、自制日式腌菜、三文鱼籽、芥末、香葱、芝麻

Grilled Iberico Pork Loin Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Puree **42**
烤伊比利亚猪里脊 小麦啤酒、白兰地芥末酱、慢炖培根、蜜汁抱子甘蓝、苹果泥

W. Black Australian Wagyu Striploin (210g) Fingerling Potatoes, Watercress, Wine Reduction (RS) **98**
W. Black澳大利亚和牛西冷牛排（210 克) 小土豆、西洋菜、红酒汁

W Black Australian Wagyu Ribeye 500g (For Two) Fingerling Potatoes, Brussels Sprout, Bearnaise **200**
澳洲黑和牛肋眼牛排 500克（两人份） 鱼种土豆、球芽甘蓝、蛋黄酱

ON THE SIDE 配菜 **+18**

French Fries - Garlic Aioli, Parsley
炸薯条 - 蒜蓉蛋黄酱，欧芹

Pan Seared Australian Brussels Sprouts - Miso, Furikake
香煎球芽甘蓝 - 白味噌、香松

Caramelized Cameron Highlands Corn - Onions, Sage
焦糖卡梅伦高地玉米 - 珍珠洋葱、鼠尾草

DESSERT & CHEESE
甜品和奶酪

Peranakan Inspired Keluak-Coconut Coffee Balinese Buah Keluak, Chocolate Truffles **16**
珀尔修斯高级奥西特拉鱼子酱 巴厘岛黑坚果、松露巧克力

Pistachio Panna Cotta Orange Gelèe, Pistachio Brittle, Orange Gelato (BG) **16**
意式开心果奶冻 橙子果冻、开心果脆片、橙子冰淇淋

Farmer's Market Fruit Sorbets A Trio of Seasonal Sorbets, Yuzu Lace Tuile (V) **16**
水果雪葩 3 种时令鲜果雪葩、柚子脆片

Warm Lemon Cake Roasted Macadamia Nuts, Blueberry Yoghurt Gelato **21**
热柠檬蛋糕 烤夏威夷果、蓝莓酸奶冰淇淋

Selection of Artisanal Cheeses One/**14** Two/**25** Three/**37** Four/**49**
精选手工奶酪 1 款/14 2 款/25 3 款/37 4 款/49

EXECUTIVE CHEF Greg Bess
行政总厨 Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
主厨 Thiru Gunasakaran
PASTRY CHEF Sam Huang
糕点师 Sam Huang
GENERAL MANAGER Aisha Khan
总经理 Aisha Khan

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.
如果您对任何食物过敏、不耐受或敏感，请在点餐前向服务员了解菜品中使用的配料。所有价格需附加现行消费税及 10% 服务费。

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