Spago
WOLFGANG PUCK

A Sustainable Journey

3 Courses 98
三道式套餐

STARTERS
前菜

Hokkaido Scallop & Hamachi "Ceviche" Tomato Ponzu, Ikura, Ginger
秘鲁酸橘汁腌鱼生 番茄柚子酱、三文鱼籽、姜

Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago
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

Amela & Chitose Tomato Salad Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic
阿梅拉千岁番茄沙拉 山羊乳清干酪、罗勒蒜泥蛋黄酱、黑橄榄、陈年香醋

Burrata with Conference Pears Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket
布拉塔奶酪配啤梨 香槟芥末油醋汁、松子、香脆圣丹尼尔火腿、芝麻菜

Japanese Amela Tomato Soup Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter
日本 Amela 番茄汤 香草、罗勒油、烤酸面包、番茄香芹黄油

Cassolette of "Trippa alla Romana" Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
罗马红烩牛肚 豌豆薄荷香蒜酱、布拉塔奶酪、薄荷、烤法棍面包

Agnolotti with Heirloom Pumpkin Sage, Mascarpone, Parmigiano-Reggiano (RS) (V)
传家宝南瓜馅饺子 鼠尾草、马斯卡彭奶酪、帕马森-雷吉亚诺奶酪

Wagyu Beef Tartare English Pea-Mint Pesto, Parmesan, Crispy Sourdough **+5**
和牛鞑靼牛肉 英式豌豆薄荷香蒜酱 、帕尔马干酪、香脆酸面包

Pearl Couscous with Grilled Cuttlefish Chorizo, Chili, Confit Tomato **+5**
烤墨鱼配珍珠库斯库斯 西班牙香肠、辣椒、油封番茄

Apple Salad with Maine Lobster Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso **+12**
苹果沙拉配缅因州龙虾 白味噌、柚子胡椒、榛子、葡萄、紫苏

"Kaya Toast" Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche **+12**
"咖椰吐司" 香煎鹅肝、香兰椰子酱、鹅肝- 咖啡慕斯、布里欧修黄油面包

Charcoal Grilled Octopus Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans **+14**
炭烤章鱼 香叶酸橙蛋黄酱、意式猪油膏、日本香草、天妇罗海豆、鲣鱼、海苔

Perseus Superior Oscietra Caviar Lemon Herb Blinis and Traditional Accompaniments **+135**
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

MAINS
主菜

Tagliatelle Frutti di Mare Lobster, Clams, Squid Ink, Basil, Parsley
海鲜宽面 龙虾、蛤蜊、墨鱼汁、罗勒、欧芹

Orecchiette with Pork Sausage Tomato, Basil, Pecorino, Parsley
意式猫耳朵面配猪肉香肠 番茄、罗勒、佩科里诺奶酪、欧芹

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

Pan Seared Spotted Grouper "Laksa" Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi
香煎斑点石斑鱼 "叻沙" 叻沙汤、干炒米粉、新鲜本地香草、卡曼橘

Grilled Japanese Sea Bream Ginger Sabayon, Asparagus, Chrysanthemum
日式烤鲷鱼 姜味沙巴雍、芦笋、菊花

Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote
炭烤爱尔兰鸭胸肉 香煎鹅肝、糖渍杏仁-生姜

Iberico Pork Loin Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purèe
伊比利亚猪里脊 小麦啤酒、白兰地芥末酱、慢煮培根、蜜汁抱子甘蓝、苹果泥

Duck and Pigeon Shepherd's Pie Seared Foie Gras, Pecorino, Parsnip, Carrots
鸭肉鸽肉牧羊人 派 香煎鹅肝、佩科里诺奶酪、欧防风、胡萝卜

Australian Double Lamb Chop (180g) Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato**+14**
澳大利亚双层羊排(180 克) 墨西哥辣椒、薄荷、印度五香羊肉汁、西葫芦、阿梅拉番茄

Grilled Prime Short Rib Horseradish, Smoked Potato Purée, Carrots **+10**
烤极品肋排 辣根、烟熏土豆泥、萝卜

W. Black Australian Wagyu Striploin Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction **+35**
W. Black澳大利亚和牛西冷牛排 芳提娜芝士焗土豆、蘑菇泥、红酒汁

W. Black Australian Wagyu Ribeye 500g (For Two) Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise **+65 ea /位**
W. Black 澳大利亚肋眼牛排 500 克（两人份） 阿里戈土豆泥、焦糖球芽甘蓝、蛋黄酱、百里香

ON THE SIDE 配菜+18

Roasted Fingerling Potatoes - Garlic Aioli, Parmesan
烤小土豆 大蒜蛋黄酱、帕马森奶酪

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

Potato Puree – Parsley
土豆泥 – 欧芹

DESSERT
甜品

Salted Caramel Soufflé Farmer's Market Fuji Apple Sorbet
咸焦舒芙蕾 富士苹果雪葩

Peranakan Inspired Keluak-Coconut Coffee Balinese Buah Keluak, Chocolate Truffles
娘惹风味黑果椰子咖啡 巴厘岛黑坚果、松露巧克力

Valrhona Chocolate Tart Grand Marnier Toffee, Praline Feuilletine, Crème Fraîche Ice Cream **+8**
法芙娜巧克力挞 金万利太妃糖、果仁薄饼、法式酸奶油冰淇淋

Spikey Lemon White Chocolate Lemon Mousse, Lemon Curd, Lemon Confit, Amalfi Cake **+15**
柠檬蛋糕 巧克力柠檬慕斯、柠檬酱、柠檬蜜饯、阿马尔菲蛋糕

Kardinalschnitte "Cardinal" Mango, Passion Fruit, White Chocolate Chantilly **+15**
'红衣主教蛋糕' 芒果、百香果、白巧克力香缇

Traditional Kaiserschmarrn (For Two) Strawberry Gelato, Almonds **+10 ea**
传统皇家松饼（两人份） 热草莓、草莓冰雪葩

Selection of Three Artisanal Cheeses Honey Nut Mostarda, Oat Crisps **+8**
精选三种手工奶酪 蜂蜜坚果芥末酱、燕麦脆片

EXECUTIVE CHEF Greg Bess
行政总厨 Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
主厨 Thiru Gunasakaran
GENERAL MANAGER Aisha Khan
总经理 Aisha Khan

If you have any food allergies, 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。