Spago
WOLFGANG PUCK

A Sustainable Journey

3 Courses 72
三道式套餐

STARTERS
前菜

Chitose Farms Rocket Salad 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream
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

Agnolotti with Porcini Mushrooms Sage, Parmigiano-Reggiano
意式牛肝菌饺 鼠尾草、帕玛森奶酪

Japanese Amela Tomato Soup Basil, Burrata Cream
日本 Amela **番茄汤** 罗勒油、布拉塔奶油

Burrata with Confit Vietnamese Kumquats Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan
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
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

"Fish & Chips" Seabream Tartare, Double Fried Kennebec Potato, Tartar Sauce, Chives
"炸鱼薯条" 双炸肯尼贝克土豆、塔塔酱、香葱

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

Sashimi Salad Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu **+20**
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 **+5**
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

Hamachi & Hokkaido Scallop "Ceviche" Soy, Yuzu, Ikura, Coriander **+18**
秘鲁酸橘汁腌鱼生 酱油、柚子、三文鱼籽、香菜

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

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

Lebanese Style Grilled Squash Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint
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

Grilled Spotted Grouper Thai Coconut Curry, Fresh Herb Salad, Jasmine Scented Rice
烤斑点石斑鱼 泰式椰香咖喱、新鲜香草沙拉、茉莉香米

Charcoal Grilled Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam
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
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

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

Miso Broiled Akaroa Salmon Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
味噌烤阿卡罗阿三文鱼 羊栖菜甜米、自制日式腌菜、三文鱼籽、芥末、香葱、芝麻

Smoked Brisbane Valley Quail Jalapeno, Coriander, Mint, Indian Spiced Quail Jus, Zucchini, Amela Tomato
烟熏布里斯班山谷鹑 墨西哥胡椒、香菜、薄荷、印度香料鹌鹑汁、意大利瓜、西红柿

Australian Double Lamb Chop (180g) Broccolini, Fennel Puree, Kalamata Olives, Parmesan, Sundried Tomato **+25**
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

W. Black Australian Wagyu Striploin (210g) Fingerling Potatoes, Watercress, Wine Reduction **+60**
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 **+85 ea**
W. Black澳大利亚肋眼牛排 500克（两人份） 小土豆、焦糖球芽甘蓝、蛋黄酱

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

DESSERT & CHEESE
甜品和奶酪

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

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

Warm Lemon Cake Roasted Macadamia Nuts, Blueberry Yoghurt Gelato **+10**
热柠檬蛋糕 巧克力柠檬慕斯、柠檬酱、柠檬蜜饯、阿马尔菲蛋糕

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

Selection of Two Artisanal Cheeses Honey Nut Mostarda, Oat Crisps **+10**
精选二种手工奶酪 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
PASTRY CHEF Sam Huang
糕点师 Sam Huang
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。