

The Gold Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougères

Cut Sliders, Brioche Buns, Sweet Pickles

Starters... (Choice Of)

*Pre-select
3 items*

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Alaskan King Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish

Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course... (Choice Of)

*Pre-select
4 items*

U.S.D.A. PRIME, Illinois Corn Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g

American Wagyu /Angus, Snake River Farms, Idaho, New York Sirloin 230g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides...

*Pre-select
3 items*

French Fries with Herbs

Sautéed Broccolini, Sun Dried Tomatoes, Chili

Creamed Spinach with Fried Organic Egg

Soft Polenta with Parmesan

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces... (Choice of 2)

Béarnaise

House Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

Dessert... (Choice Of)

*Pre-select
2 items*

Citrus Yoghurt Semifreddo, Yoghurt Semifreddo, Mandarin Orange Sorbet, Citrus Segmnet Confit

Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, Tahitian Vanilla Ice Cream

Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$250 per person

"All prices are subject to 10% service charge, 10% gratuity and 7% GST"