

The Platinum 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
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
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
Japanese Wagyu, Saga Prefecture, New York Sirloin 170g
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 Broccoli, 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)

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

\$350 per person

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