



Grilled Abalone

Caviar, Potato Dashi, Toasted Farro, Lemon

Riesling | Wolfgang Puck by FX Pichler – Smaragd, Wachau, Austria 2015

Artichoke-Black Truffle Agnolotti

French Black Truffles, Mascarpone, Parmigiano Reggiano

Chardonnay | Joseph Pascal – Chassagne-Montrachet, Burgundy, France 2017

Charred Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Nebbiolo | Paolo Scavino – Barolo, Piedmont, Italy 2014

Otah Stuffed Red Snapper in Banana Leaves

Curried Spanner Crab, Vietnamese Coriander

Lager | Asahi Dry, Japan

Beef Duo

Snake River Farms “American Wagyu” New York/ Bincho Grilled Tongue

*Cabernet Sauvignon | Wolfgang Puck/Schrader – Beckstoffer-Georges III Vineyard, Napa Valley, USA
2010 Coravin*

“Tarte au Chocolat”

Chocolate Frangelico Ice Cream, Guanaja Cremeux, Cacao Tuile

Banyuls | M. Chapoutier – “Bila-Haut”, Roussillon, France 2015

\$155++

Wine Pairing \$175++

Available daily from 6pm until 8:45pm (Sunday – Thursday) & 9:45PM (Friday – Saturday)

Prices are subject to prevailing GST and 10% Service Charge

Promotions and Discounts are not applicable to our Chef’s Tasting Menu