

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
Heirloom Apple Salad, Fennel, Red Endive, Dates, Marcona Almonds, Shropshire Cheddar
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

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "50 Bean" Vanilla Ice Cream
Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$250 per person

Cost for this menu is for food only... 10% Service Charge + 10% Gratuity + 7% GST not included