



WOLFGANG PUCK

Starters

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Cherry Tomatoes, Champagne-Herb Vinaigrette \$31.03
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$40.66
Maple Glazed Pork Belly, Pear-Apricot Compote, Chicharrón, Sesame–Orange Dressing \$35.31
Caesar Salad, Butter Lettuce, Cherry Tomatoes, Anchovies, Garlic, Croutons, Parmesan \$27.82
Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi \$34.24

Roasted

Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus \$51.36
Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda" \$73.83
Colorado Lamb Chops, Cucumber-Mint Raita \$123.05

Grilled Over Burning Coals & Glowing Embers of Apple Wood

USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g \$85.6
New York Sirloin 340g \$98.44
Rib Eye Steak 395g \$105.93

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g \$186.18
New York Sirloin 230g \$192.6
Eye Of Rib Steak 280g \$197.95

From the Market

Yukon Gold Potato Purée \$19.26
Pee wee Potatoes, "Patatas Bravas", Garlic Aioli \$19.26
Sautéed Broccolini, Sun Dried Tomatoes, Garlic, Chili \$19.26
Sautéed Tuscan Black Kale, Baby Spinach, Garlic \$19.26
Wild Field Mushrooms, Shishito Peppers \$25.68

Sauces

House Made Steak Sauce \$5.35
Bearnaise \$5.35
Creamy Horseradish \$5.35
Argentinean Chimichurri \$5.35
Armagnac & Peppercorn \$5.35

Desserts

New York Style Cheesecake, Strawberry Coulis, Marinated Strawberry \$25.68
Praline Chocolate Bar, Mascarpone Cream, Caramelized Hazelnut \$25.68
CUT Banana Cream Pie, Vanilla Crème Brulee, Marinated Banana \$25.68

*All menu items are subject to change according to seasonality and availability
The prices stated are inclusive of prevailing Goods and Services Tax.*



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Wines

White

Wolfgang Puck, Master Lot Reserve, Chardonnay, 2017 \$128.40

Red Wine

Wolfgang Puck, Master Lot Reserve, Cabernet Sauvignon, 2017 \$128.40

Cocktails

Old Fashion

Woodford Reserve, Brown Sugar Syrup, Angostura Bitters – 500ml \$96.30

Bespoke Negroni (Barrel Aged)

Tanqueray, Aperol, Campari, Antica Formula – 500ml \$96.30

Peace on Earth

Tropical Rum Punch, Passionfruit, Pineapple, Coconut – 500ml \$96.30

Garden of Eden

Mango Black Tea Infused Vodka, Lemon, Cane Sugar – 500ml \$96.30

Rough Love

Tanqueray No. Ten, Champagne, Shiso Umeshu, Lime – 1100ml (6 servings) \$173.34

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