Spago
WOLFGANG PUCK

Christmas 2026

Amuse Bouche

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Apple Salad with Maine Lobster Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Burrata with Conference Pears Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto di Parma, Rocket

"Kaya Toast" Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche

Japanese Amela Tomato Soup Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

Sashimi of Hokkaido Seafood Hamachi, Scallops, Uni, Ikura, Japanese Herbs

Majestic Oysters "Rockefeller" (3pc) Spinach, White Wine, Parmesan

Charcoal Grilled Octopus Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Kaluga Queen Caviar Lemon Herb Blinis & Traditional Accompaniment **(+100)**

Orecchiette with Veal Ragu Confit Tomato, Porcini, Pecorino, Basil, Parsley

Agnolotti with Italian Chestnuts Black Truffles, Port Wine, Parmesan

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Honey Miso Broiled Black Cod Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Pearl Couscous with Hokkaido Scallop Clams, Baby Squid, Chili, Confit Tomato

Pan Seared Sea Bream "Laksa" Vietnamese Coriander, Rice Noodles, Thai Basil, Calamansi

Chinois "Shanghai Lobster" Yellow Curry, Crispy Spinach, Jasmine Scented Rice

Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote, Fennel

Australian Double Lamb Chop Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

Grilled Iberico Pork Chop Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purèe

W. Black Australian Wagyu New York Steak Potato-Fontina Gratin, Mushroom Purèe, Black Truffles

W. Black Australian Wagyu Ribeye 500g (For Two) Black Truffles, Aligot Potatoes, Brussels Sprouts **(+40 Each)**

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Salted Caramel Soufflé Farmer's Market Fuji Apple Sorbet

Mille Feuille with Thai Mangoes Vanilla Mousseline, Caramelized Almonds, Mango Sorbet

Molten Chocolate Cake Miso Toffee, Banana Passionfruit Gelato, Caramelized Hazelnuts

Farmer's Market Fruit Sorbets A Trio of Seasonal Sorbets, Yuzu Lace Tuile

MERRY CHRISTMAS FROM OUR CULINARY TEAM

Chefs Greg, Thiru, Nel, Derrick, Yash, Sam, Harvin, Kevin, Ryan, Felicia, Ria, Wai Chun, Murali

SGD 185 ++
Prices are subject to prevailing Goods and Services Tax and 10% Service Charge