Spago
WOLFGANG PUCK

Amuse Bouche and a Glass of Champagne

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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

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

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

Kaluga Queen Caviar Lemon Herb Blinis & Traditional Accompaniment **(+40)**

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

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

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

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

Handmade Agnolotti with Italian Chestnut Black Truffles, Parmesan

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Pearl Couscous with Hokkaido Scallops Clams, Baby Squid, Chili, Confit Tomato, Caviar

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

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

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

Grilled Prime Short Ribs Kaluga Caviar, Smoked Potato Puree, Glazed Carrots

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

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

W. Black Australian Wagyu Striploin 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

Raspberry Chocolate Mille-Fuille Chocolate Cremeux, Chocolate Shortbread, Raspberry Lychee Sorbet

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

HAPPY NEW YEAR FROM OUR CULINARY TEAM
Chefs Greg, Thiru, Sam, Nel, Derrick, Yash, Harvin, Kevin, Ryan, Ria, Felicia, Wai Chun, Murali

SGD 250 ++
Prices are subject to prevailing Goods and Services Tax and 10% Service Charge