



WOLFGANG PUCK

### **Amuse...**

Tuna Tartare "Sandwiches" Togarashi Crisps

### **To Start... (Choice of One)**

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress

Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Chitose Tomatoes, Champagne-Herb Vinaigrette

Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi

Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (\$108 Supplement)

### **Entrées... (Choice of One)**

#### **Steak & Eggs, Roasted Marble Potatoes, Watercress Salad**

##### **U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days**

Filet Mignon 170g Béarnaise

New York Sirloin 170g Armagnac & Peppercorn

Rib Eye Steak 400g Steak Sauce (\$32 Supplement)

Porterhouse For Two 1kg (\$60 Supplement Per Person)

##### **American Wagyu, Snake River Farms Idaho**

Filet Mignon 170g (\$105 Supplement)

Eye Of Rib Steak 280g (\$95 Supplement)

##### **Stone Axe Full Blood Wagyu, NSW, Australia**

New York Sirloin 230g (\$85 Supplement)

##### **UK Earl Stonham Full Blood Wagyu, Suffolk**

New York Sirloin 230g Yuzu Kosho Butter (\$110 Supplement)

##### **Japanese Wagyu Grilled Over Binchotan Charcoal**

Olive Fed Wagyu, Kagawa Prefecture, New York Sirloin 170g (\$170 Supplement)

Sendai, Miyagi Prefecture, Rib Eye Steak 230g (\$215 Supplement)

### **Roasted**

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Maryland Blue Crab Cake Benedict, Poached Free Range Egg, Hollandaise. Chives

Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus

Kinross Station Lamb Rack, Cucumber-Mint Raita (For Two) (\$70 Supplement)

### **From The Sea**

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso, Yuzu Kosho

Sautéed Dover Sole "Meunière", Preserved Lemon, Parsley (\$55 Supplement)

Brittany Seabass "En Croûte", Tomato and Fines Herbes, Beurre Blanc (For Two)

### **Sides for the Table**

Soft Polenta with Parmesan

Roasted Brussels Sprouts, Smoked Bacon, Cipollini

### **Dessert ... (Choice of One)**

Blood Orange Strawberry Bar, Almond Financier, White Chocolate Chantilly, Yoghurt Ice Cream

Warm Royal Gala Apple Crumble, Butterscotch Sauce, Oat Crumble, Tahitian Vanilla Ice Cream

**\$145 per person**

\*All prices are subject to 10% service charge and 9% GST  
À la carte pricing available for children 10 years or younger.