



WOLFGANG PUCK

Generational Tasting Tour

Passed Around

Wagyu Tatare, Hollandaise, Beef Tendon, Chive
Japanese Madaï, Rice Cracker, Nori, Tonburi
Chicken Mid Wing, Garlic, Chili Caramel
Welcome Champagne – Duval-Leroy

Amuse

Cocktail: "1915"

Gin, Hibiscus, Pomegranate, Pineapple, Lime, Cherry

Chinois Oyster

Ikura, Cucumber Vinaigrette

1st: BLP Innovation

Chili Crab Curry Puff, Tomato-Chili Nage, Curry Leaf, Egg Ribbon

2nd: WP Tradition

Kärntner Kasnudel, Kaluga Caviar, Chive

3rd: BLP Innovation

Kaya Toast Croque, Barramundi Mousseline, Coconut Jam

4th: WP Tradition

Wagyu Beef Duo, Tongue, New York

Dessert Duo:

BLP Innovation

Deconstructed Bubur Cha Cha, Ciku Caramel, Pandan, Coconut Sago, Gula Melaka

WP Tradition

Passionfruit Kaiserschmarrn

\$210