



WOLFGANG PUCK

**GREEN MARKET**

- Amela & Chitose Tomato Salad\*** 29  
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic
- Burrata with Grilled Green Asparagus\*** 28  
Cantabrian Anchovies, Lemon, Marcona Almonds, Parmesan
- Japanese Amela Tomato Soup\*** 28  
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter
- Warm Eggplant Salad\*** 18  
Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate

**FLOUR & WATER**

- Mafaldine with Duck Ragu** 31/41  
Swiss Chard, Kalamata Olive, Chili, Pecorino
- Spaghetti with Tomatoes and Roasted Garlic** 29/39  
Anchovies, Capers, Parmesan, Lemon, Chili
- Orecchiette with Octopus Ragu** 32/42  
Chorizo, Saffron, Chili, Confit Tomato, Lemon
- Agnolotti with Heirloom Pumpkin** 28/38  
Brown Butter, Sage, Parmesan

**PASTURE**

- Cassiolette of "Trippa alla Romana"** 29  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
- "Kaya Toast"** 36  
Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche

**MARINE**

- Charcoal Grilled Octopus** 32  
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori
- Hamachi & Hokkaido Scallop "Ceviche"** 38  
Soy, Yuzu, Ikura, Coriander, Kinome
- Apple Salad with Maine Lobster** 32  
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso
- Big Eye Tuna Tartare Cones** 32  
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago
- Kaluga Queen Caviar** 150  
Lemon Herb Blinis & Traditional Accompaniment

**SEA**

- Crispy Scale Brittany Sea Bass** 48  
Smoked Potato Purée, Bonito Butter, Salmon Roe, Sweet Prawns, Shiso Oil
- Honey Miso Broiled Black Cod** 48  
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- Sea Bream "Laksa"** 46  
Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

**LAND**

- Charcoal Grilled Irish Duck Breast** 48  
Seared Foie Gras, Confit Kumquats, Ginger, Fennel
- Kinross Station Double Lamb Chop** 55/98  
Amela Tomatoes, Cucumber, Jalapeno, Coriander, Indian Spiced Lamb Jus
- Grilled Iberico Pork Chop** 65  
Farro Risotto, Mushrooms, Fuji Apples, Celery Root, Hazelnuts, Whole Grain Mustard
- Milk-Fed Dutch Veal Chop** 85  
Tarragon Glazed Carrots, Lemon, Veal Jus with Black and Golden Garlic
- USDA Prime New York Striploin (300g)** 95  
Or  
**Snake River "American Wagyu" Eye of Rib (180g)** 98  
Potato-Fontina Gratin, Smoky Shallot, Red Wine Reduction
- USDA Prime Corn Fed Ribeye 600g (For Two)** 200  
Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Garlic, Thyme, Porcini

**ON THE SIDE 16**

- Yukon Gold Potato Purée - Parsley\***
- Pan Seared Brussels Sprouts - Shiro Miso, Furikake\***
- Caramelized Chitose Corn - Pearl Onions, Sage\***
- Fingerling Potatoes – Garlic Aioli, Parmesan\***

\* Plant Based, Sustainable or Regionally Sourced  
If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

Prices are subject to the prevailing Goods & Services Tax and 10% service charge.

**Executive Chef, Greg Bess**  
**Chef De Cuisine, Thiru Gunasakaran**  
**General Manager, Aisha Khan**