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## 5<sup>TH</sup> ANNIVERSARY TASTING MENU

\$555<sup>++</sup> For two with wine piring  
\$155<sup>++</sup> per person without wine pairing

### Duo of Tartare

Beef Tendon Crisp, Caviar, Bearnaise, Hamachi, Avocado, Rice Cracker  
Champagne | Lanson – Black Label, Brut, France

### Razor Clam

Coconut Curry, Kaffir Lime, Crispy Sago  
Riesling | Pikes – Traditionale, Claire Valley, Australia 2018

### Pumpkin Agnolotti

Sage, Mascarpone, Parmesan, Pine Nuts, Rosemary  
Chardonnay | Wolfgang Puck – Master Lot Reserve, California, USA 2017

### Red Sea Bream “Laksa”

Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander  
Lager | Asahi – Dry, Japan

### Bincho Grilled Pigeon

Whiskey-Glazed Pears, Bacon, Fennel  
Nebbiolo | Paolo Scavino – Barolo, Piedmont, Italy 2014

### Snake River Farm’s “American Wagyu” Ribeye

Onion Marmalade, Veal Jus, Potato  
Merlot/Cabernet Sauvignon | C. Jacobins – Grand Cru Classé, St-Emilion,  
Bordeaux, France 2008

### “Kaya Toast”

Foie Gras, Pandan, Coconut-Keluak Coffee

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Prices are subject to 10% service charge and prevailing goods and services tax.  
Promotions, discounts and Sands Reward earnings are not applicable to our 5<sup>th</sup> Anniversary Menu.