

# Spago

WOLFGANG PUCK

## GREEN MARKET

**Japanese Amela Tomato Soup** 28  
Garden Herbs, Basil Oil, Toasted Sourdough,  
Tomato-Caraway Butter

**Burrata with Roasted Beets** 28  
Crispy San Daniele Prosciutto, Sicilian Pistachios,  
Rocket, Citrus Shallot Dressing

**Warm Eggplant Salad** 24  
Eggplant Caviar, Goat Cheese, Pine Nuts,  
Falafel, Sesame, Pomegranate

**Apple Salad with Maine Lobster** 32  
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

## FLOUR & WATER

**Orecchiette with Pork Ragu** 31/41  
Fennel Seed, Swiss Chard, Chili, Parsley

**Bucatini with Tomatoes and Smoked Burrata** 29/39  
Uni Bottarga, Basil, Garlic, Parmesan

**Agnolotti with Italian Chestnuts** 28/38  
Port Wine, Mascarpone, Parmesan

**Seafood Tagliatelle** 34/44  
Lobster, LaLa Clams, Baby Squid, Chili, Confit Tomato

## PASTURE

**"Kaya Toast"** 35  
Seared Foie Gras, Pandan-Coconut Jam,  
Foie Gras-Espresso Mousse, Toasted Brioche

**Cassoulette of "Trippa alla Romana"** 29  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

## MARINE

**Hamachi "Tiradito"** 33  
Cucumber-Jackfruit Relish, Avocado,  
Spicy Sesame Vinaigrette, Kashmiri Chili

**Half Dozen Fin de Claire Oysters – France** 42  
Ponzu, Shiso Oil, Tapioca

**Big Eye Tuna Tartare Cones** 32  
Chili Aioli, Soy, Wasabi, Shaved Bonito,  
Scallions, Masago

**Charcoal Grilled Octopus** 32  
Kaffir Lime Aioli, Lardo, Japanese Herbs,  
Tempura Sea Beans, Bonito, Nori

**Kaluga Queen Caviar** 150  
Lemon Herb Blinis & Traditional Accompaniments

## SEA

**Japanese Sea Bream "Laksa"** 56  
Laksa Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

**Honey Miso Broiled Black Cod** 59  
Hijiki Rice, House Made Japanese Pickles, Ikura,  
Wasabi, Chives, Sesame

**Crispy Scale Brittany Sea Bass** 56  
Little Neck Clams, Coconut, Coriander, Cauliflower,  
Romanesco, Lime, Tapioca

## LAND

**Brioche Stuffed Brisbane Valley Quail** 55  
Roasted Jerusalem Artichokes, Pears,  
Pistachio-Orange Gremolata

**Pan Roasted Maple Leaf Duck Breast** 58  
Seared Foie Gras, Confit Kumquats  
Fennel, Ginger, Black Olive

**Grilled Iberico Pork Chop** 65  
Farro Risotto, Mushrooms, Fuji Apples, Celery Root,  
Whole Grain Mustard, Rosemary

**USDA Prime New York Sirloin (250g)** 98  
Potato-Fontina Gratin, Smoky Shallot, Beef Jus

**Black Onyx Porterhouse 990g (For Two)** 225  
Armagnac-Green Peppercorn Emulsion,  
Béarnaise, Aligot Potatoes, Garlic, Thyme

*Executive Chef, Greg Bess*

*General Manager, Paolo Frau*

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

### ON THE SIDE 18

**Yukon Gold Potato Puree** - Ikura, Crème Fraiche, Chives  
**Roasted Brussels Sprouts** - Shiro Miso, Furikake  
**Caramelized Rapini** - Tomato, Bagna Càuda  
**Fingerling Potatoes** - 'Patatas Bravas'