

**A Taste of Waku Ghin**

<b>Gillardeau Oyster from La Rochelle France</b>	<b>\$15/pc</b>
<b>Gigas Oyster from Ireland</b>	<b>\$8/pc</b>
<b>Pacific Oyster from BC Canada</b>	<b>\$6/pc</b>

*All oysters served Natural or with Ginger and Rice Vinaigrette*

<b>Vegetable Salad with Bagna Càuda</b>	<b>\$20</b>
<b>Grilled Seasonal Vegetable with Anchovy Oil</b>	<b>\$25</b>

<b>Aburi Tasmanian Ocean Trout with a Hint of Chili</b>	<b>\$29</b>
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<b>WG Marinated Fried Chicken</b>	<b>\$20</b>
<b>Japanese Wagyu Beef Tartare</b>	<b>\$28</b>
<b>Japanese Wagyu Steak with Sautéed Witlof and Garlic Bread</b>	<b>\$60</b>

<b>Marinated Toro Tuna Set on Seasoned Rice</b>	<b>\$28</b>
<b>Sea Urchin and Salmon Roe Set on Rice</b>	<b>\$38</b>
<b>Grilled Japanese Wagyu Beef Set on Rice, WG "Yakiniku Don"</b>	<b>\$30</b>

<b>Toasted Parma Ham and Black Truffle Sandwich</b>	<b>\$26</b>
<b>Tasmanian Cape Grim Steak Sandwich with Caramelized Onion</b>	<b>\$26</b>

<b>Spaghetti with Lobster, Tomato, Chili and Basil</b>	<b>\$26</b>
<b>Spaghetti with Spanner Crab and Mizuna, Lemon</b>	<b>\$26</b>

<b>Assorted Cheese</b>	<b>\$38</b>
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<b>Oscietra Caviar 30g</b>	<b>\$120</b>
<b>Oscietra Caviar 50g</b>	<b>\$200</b>
<b>Oscietra Caviar 125g</b>	<b>\$450</b>

**Dessert of the Day by Patisserie PLATINE**

*Creations by Executive Pastry Chef Ishino*

**Last order: 11:00pm**

All prices are subject to 10% service charge and prevailing G.S.T.