Spago
WOLFGANG PUCK

3 COURSE 88$

Amuse Bouche

FIRST

Agnolotti with Seasonal Italian Chestnuts
Port Wine, Mascarpone, Parmigiano-Reggiano
(Add Fresh Shaved Black Truffles 3g/20 5g/35)

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

Hamachi & Hokkaido Scallop "Ceviche"
Soy, Yuzu, Ikura, Coriander, Kinome

Cassolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Irish Oysters "Rockefeller" (4pc)
Spinach, White Wine, Parmesan

Burrata with Conference Pears
Champagne-Mustard Vinaigrette, Pine Nuts,
Crispy Prosciutto di Parma, Rocket

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

SECOND

Sea Bream "Laksa"
Laksa Broth, Dry Fried Rice Noodles, Fresh
Local Herbs, Calamansi

Honey Miso Broiled Black Cod
Hijiki Rice, Japanese Pickles, Ikura, Wasabi,
Chives, Sesame

Crispy Scale Brittany Sea Bass
English Peas, Asparagus, Tomatoes, Fennel,
Fines Herbes, White Balsamic Vinaigrette

Charcoal Grilled Irish Duck Breast
Seared Foie Gras, Vietnamese Kumquats, Ginger, Fennel

Grilled Iberico Pork Loin
Pumpkin Purée, Young Onions,
Caramelized Black and Golden Garlic

Kinross Station Double Lamb Chop (180g)
Cucumber, Jalapeno, Coriander, Mint,
Indian Spiced Lamb Jus

DESSERT

Salted Caramel Soufflé
Fuji Apple Sorbet, Crème Fraîche

Peranakan Inspired Keluak-Coconut Coffee
Balinese Buah Keluak, Chocolate Truffles

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

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.

3 Course Set menu is not subject to any promotions and discounts. Prices are subject to prevailing goods and services tax and 10% service charge.

STARTERS

"Kaya Toast" **+10**
Seared Foie Gras, Pandan-Coconut Jam
Foie Gras-Espresso Mousse, Brioche

Apple Salad with Maine Lobster **+10**
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Charcoal Grilled Octopus **+10**
Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori

Kaluga Queen Caviar **+135**
Lemon Herb Blinis & Traditional Accompaniments

Black Truffle Pasta **+25**
Shaved French Black Truffles, Truffle Butter

Mafaldine with Veal Ragu **+10**
Confit Tomato, Porcini, Kampot Pepper,
Pecorino

Spaghetti with Cameron Highland Tomatoes **+5**
Anchovies, Capers, Parmesan, Roasted Garlic,
Lemon, Chili

Orecchiette with Lobster and Octopus Ragu **+10**
Chorizo, Saffron, Chili, Confit Tomato, Lemon

MAINS

Grilled Iberico Pork Chop **+25**
Farro Risotto, Mushrooms, Fuji Apples,
Celery Root, Hazelnuts, Whole Grain Mustard

Additional Double Lamb Chop 180g **+35**
Cucumber, Jalapeno, Coriander, Mint,
Indian Spiced Lamb Jus

Milk-Fed Dutch Veal Chop **+30**
Fingerling Potatoes, Garlic Aioli, Lemon,
Veal Jus with Black and Golden Garlic

USDA Prime Corn Fed New York Striploin (300g) **+40**
OR
Livingstone Australian Wagyu New York (180g) **+45**
Potato-Fontina Gratin, Mushroom
Purée, Red Wine Reduction

USDA Prime Corn Fed Ribeye 600g (For Two) **+65ea**
Aligot Potatoes, Caramelized Brussels Sprouts,
Béarnaise, Garlic, Thyme

ON THE SIDE +16

Yukon Gold Potato Purée – Parsley
Pan Seared Australian Brussels Sprouts - Miso, Furikake
Caramelized Cameron Highlands Corn - Onions, Sage

DESSERTS & CHEESES

Sticky Toffee Pudding **+5**
Roasted Pecan, Mascarpone Ice Cream

Chocolate – Peanut – Marshmallow **+8**
Raspberry Gelato, Feuilletine

"Ong Lai" **+8**
Honey Roasted Sarawak Pineapple, Vanilla
Mousseline, Pineapple Gelato

Selection of Three Artisanal Cheeses **+8**
Honey Nut Mostarda, Oat Crisps

Traditional Kaiserschmarrn (For Two) **+10ea**
Warm Strawberries, Strawberry Ice Cream