

WOLFGANG PUCK

Easter Dinner

First Course Caesar Salad, Baby Romaine, House Made Caesar Dressing

Main Course (Family Style) Roasted USDA Prime Rib 1.5kg, Natural Jus, Yorkshire Pudding

Grilled Loup de Mer, Braised Fennel, Artichoke, Chimichurri (Supplemental \$75)

Sides (For the Table)

Spring Pea Medley, Confit Bacon, Poached Egg Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli Haricot Vert, Yellow Wax Beans, Shallots, Thyme

Dessert...

Valrhona Chocolate Soufflé, Crème Fraiche, Caramelized White Chocolate Ice Cream

&

Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$600 up to Four Guest

"All prices are subject to 10% service charge and 7% \mbox{GST} "