Spago
WOLFGANG PUCK

A Sustainable Journey

STARTERS

Lebanese Style Grilled Squash Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) **24**

Burrata with Conference Pears Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket **28**

Amela & Chitose Tomato Salad Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic **29**

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

"Kaya Toast" Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche **36**

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

Hokkaido Scallop & Hamachi "Ceviche" Tomato Ponzu, Ikura, Ginger **38**

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

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

Perseus Superior Oscietra Caviar Lemon Herb Blinis and Traditional Accompaniments **150**

Bucatini with Tomatoes and Basil Parmesan Aged 24 Months, Young Mozzarella **31/41**

Pearl Couscous with Hokkaido Scallops Clams, Baby Squid, Chili, Confit Tomato **35/45**

Orecchiette with Pork Sausage Tomato, Basil, Pecorino, Parsley **31/41**

Cavatelli with Duck and Pigeon Ragu Black Pepper, Pecorino **29/39**

Agnolotti with Sweet Corn Brown Butter, Sage, Parmesan (RS) (V) **28/38**

MAINS

Grilled Japanese Sea Bream Ginger Sabayon, Asparagus, Chrysanthemum **48**

Miso Broiled Akaroa Salmon Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **42**

Pan Seared Spotted Grouper "Laksa" Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi (CSS) (RS) **46**

Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote **48**

Australian Double Lamb Chop (180g) Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato (RS) **68/118**

Grilled Prime Short Rib Horseradish, Smoked Potato Purée, Carrots **58**

W. Black Australian Wagyu Striploin Potato-Fontina Gratin, Carrot Purée, Red Wine Reduction **98**

W. Black Australian Wagyu Ribeye 500g (For Two) Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise **200**

ON THE SIDE +18

Roasted Fingerling Potatoes - Garlic Aioli, Parmesan

Caramelized Cameron Highlands Corn - Onions, Sage

Pan Seared Australian Brussels Sprouts - Miso, Furikake

Potato Purée – Parsley

DESSERT

Salted Caramel Soufflé Farmer's Market Fuji Apple Sorbet **24**

Peranakan Inspired Keluak-Coconut Coffee Balinese Buah Keluak, Chocolate Truffles **16**

Valrhona Chocolate Tart Grand Marnier Toffee, Praline Feuilletine, Crème Fraîche Ice Cream **24**

Spikey Lemon White Chocolate Lemon Mousse, Lemon Curd, Lemon Confit, Amalfi Cake **24**

Kardinalschnitte "Cardinal" Mango, Passion Fruit, White Chocolate Chantilly **24**

Traditional Kaiserschmarrn (For Two) Strawberry Gelato, Almonds **32**

Selection of Cheeses One / **14** Two / **25** Three / **37** Four / **49**

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
PASTRY CHEF Sam Huang
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.

Prices are subject to prevailing goods and services tax and 10% service charge.

(V)	(VG)	(CSS)	(LS)	(O)	(RS)	(BG)
Vegetarian	Vegan	Certified Sustainable Seafood	Locally Sourced	Organic	Regionally Sourced	Beef Gelatin