

The Platinum Dinner Menu...



WOLFGANG PUCK

For The Table...

Hot Gougères
Cut Sliders, Brioche Buns, Sweet Pickles

Starters... (Choice Of)

*Pre-select
3 items*

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Sweet Corn Soup, Crisp Duck Confit, Caramelized Corn, Micro Arugula, Chanterelle Mushroom
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
Alaskan King Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course... (Choice Of)

*Pre-select
4 items*

U.S.D.A. PRIME, Illinois Corn Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
American Wagyu /Angus, Snake River Farms, Idaho, New York Sirloin 230g
True A5 Kobe Beef, Hyogo Prefecture, Honshu Japan, New York Sirloin 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Norwegian Salmon, Caramelized Zucchini, Confit Cherry Tomatoes, Tomato Vinaigrette

Sides...

*Pre-select
3 items*

French Fries with Herbs
Sautéed Broccolini, Sun Dried Tomatoes, Chili
Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmesan
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces... (Choice of 2)

Béarnaise
House Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

Dessert... (Choice Of)

Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, Tahitian Vanilla Ice Cream
Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$350 per person

"All prices are subject to 10% service charge, 10% gratuity and 7% GST"