



WOLFGANG PUCK

Prix Fixe

Weekdays, Mon to Fri - \$49

Weekends, Sat & Sun - \$59

I

Chicken 'Laksa' Spring Roll
Calamansi, Chili Padi, Laksa Leaf

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

Weiser Farm's Baby Beet Salad 
*Marinated Baby Beets, Hazelnuts, Goats Cheese,
Citrus Shallot Dressing*

Spicy Hamachi "Tiradito" (+10)
*Cucumber-Jackfruit Relish, 'Leche De Tigre',
Hass Avocados, Black Sesame Vinaigrette*

"Kaya Toast" Foie Gras Terrine (+10)
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

Burrata with Confit Kumquats
*Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket*

Agnolotti with Porcini Mushrooms
*Parmigiano-Reggiano
(Add Italian Black Truffles +25)*

Cassoulet of "Trippa ala Romana"
Tomato Based Tripe, Burrata, Mint, Grilled Baguette

II

Warm Eggplant Salad 
*Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses*

Sashimi Salad (+12)
*Big Eye Tuna, Yellow Tail, Hokkaido Scallop,
Myoga, Ikura, Shiso, Citrus Ponzu*

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Smoked Maple Leaf Farms Duck Breast
*Jerusalem Artichoke, Pistachio Gremolata,
Caramelized Comice Pears, Natural Jus*

Grilled Angus Beef Burger
*Gruyere and Aged Cheddar, Garlic Aioli,
Smokey Onion-Jalapeno Jam*

Grilled Iberico Pork Pressa
Shallot Marmalade, Fuji Apples, Allspice

Grilled USDA Prime New York Striploin (+25)
Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli

III

Strawberry-Cheesecake Panna Cotta
Strawberry Gelée, Caramelized Almonds

Gianduja "Pot De Crème" (+10)
*Gianduja Crème, Chocolate Shortbread,
Hazelnuts, Raspberry Lychee Sorbet*

Selection of Two Cheeses (+10)
Quince Paste, Hazelnut Crisps

 Vegetarian items can be made vegan

Prix Fixe menu is not subject to any promotions and discounts

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