J OLFGANG PUCK

SASHIMI

JAPANESE HAMACHI 155 Szechuan Chili Oil | Sesame (223 Cal) (G) (F) (SS) (S)

BLUEFIN TORO 165 Wasabi | Daikon | Shiso Leaf (307 Cal) (G) (F) (S)

SALMON JALAPENO 90 Jalapeno Ponzu | Crispy Shallots (220 Cal) (G) (F) (SS) (S)

NIGIRI

BLUEFIN TUNA 100 Kizami Wasabi Relish (23A0 Cal) (F) (G) (S)

JAPANESE SCALLOP 90 Truffle Salt | Chives | Lemon (195 Cal) (C) (F) (Mo) (S) (SS)

YELLOW TAIL 90 Jalapeno | Momiji Daikon (210 Cal) (F) (G) (S)

SCOTTISH SALMON 80 Cucumber-Ume Relish | Sesame (230 Cal) (F) (G) (S) (SS)

SPECIALITY ROLLS

SPICY TUNA LAYMUN 170 Tuna | Pine Nuts | Lemon | Garlic | Avocado (380 Cal) (F) (G) (N) (S) (E)

FUTOMAKI 135

Hamachi | Tuna | Salmon | Tobiko | Avocado | Cucumber (360 Cal) (F) (G) (S)

VERY MUCH CALIFORNIA 130 Blue Lump Crab | Avocado | Cucumber | Tobiko (380 Cal) (F) (C) (E) (G) (S) K.S.A. 110 Kimchi | Salmon | Avocado | Sesame (375 Cal) (C) (F) (E) (G) (S) (SS)

TEMPURA PRAWN 110 Spicy Mayo | Avocado | Lemon | Eel Glaze (390 Cal) (S) (F) (G) (S) (SS) (E)

SALMON AND IKURA 110 Salmon | Ikura | Chive | Cucumber | Yuzu Ponzu (375 Cal) (F) (G) (E) (S) (SS)

APPETIZERS

SPICY TUNA CONES Sesame-Miso Cone Tobiko Caviar (276 Cal) (G) (F) (M) (E) (SS) (S)	130			
ENDIVE & FRISÉE SALAD Crispy Artichokes Cherry Tomatoes Feta Cheese Candied Walnuts (312 Cal) (N) (MD) (VG)	85			
ITALIAN BURRATA Fresh Strawberries Bresaola Frisee Lettuce Aged Balsamic (420 Cal) (G) (M) (VG)	135			
BLACK PEPPER PRAWNS Thai Basil Black Bean Sauce (350 Cal) (G) (F) (M) (C) (S) (MO) (SS)	220			
WILD MUSHROOM GARGANELLI PASTA Parsley Spinach Lemon (379 Cal) (G) (M) (E) (VG)	95			
HOUSE MADE RICOTTA GNOCCHI Veal Bolognese Parmigiano Rosemary (420 Cal) (G) (M) (Ce) (E)	95			
PEA AGNOLOTTI Mascarpone Cheese Parmesan Sage (412 Cal) (G) (E) (M) (VG)	95			
DUNGENESS CRAB RISOTTO Roasted Carabinero Prawn Tomato Parsley Lemon (492 Cal) (M) (Ce) (SF) (F)	435			
SMOKED SALMON PIZZA Dill Crème Fraîche Red Onion Salmon Roe Caviar (412 Cal) (G) (M) (F)	240			
CHICKEN TIKKA PIZZA Tomato Masala Red Onion Jalapeno Peppers Cilantro-Mint Raita (420 Cal) (G) (M) (MD)	110			
MARGHERITA PIZZA San Marzano Tomatoes Buffalo Mozzarella Fresh Basil (390 Cal) (G) (M) (VG)	110			
MAIN COURSES				
THAI COCONUT SEAFOOD RED CURRY Local Sea Bream Prawns Scallops Thai Basil Jasmine Rice (398 Cal) (G) (F) (Ce) (C)	250			
MISO MARINATED BLACK COD Stir Fried Asian Vegetables Black Bean Soy Sauce Chili (367 Cal) (G) (M) (F) (SS) (S)	280			
PAN ROASTED HALF CHICKEN Goat Cheese Potato Puree Mushroom Sauce (470 Cal) (M) (Ce) (M)	160			
BRAISED BEEF SHORT RIB RENDANG Coconut Steamed Rice Kaffir Lime Toasted Peanuts Coriander (490 Cal) (F) (N)	240			
GRILLED RACK OF LAMB Black Lime Jareesh Oven Dried Tomatoes Wild Arugula Pine Nuts (478 Cal) (G) (M) (SS) (S) (N)	290			
WOLFGANG'S WIENERSCHNITZEL Veal Striploin Warm Potato Salad Mache Greens Marinated Cucumber (523 Cal) (G) (M) (E)	255			
AUSTRALIAN WAGYU TENDERLOIN Sautéed Spinach Seared Foie Gras Wild Forest Mushrooms Beef Jus (633 Cal) (Ce) (M)	695			
PHILADELPHIA CHEESESTEAK USDA Prime Ribeye Caramelized Onion Hoagie Roll Cheddar Cheese Sauce (530 Cal) (F) (G) (M)	140			
GRILLED AUSTRALIAN TOMAHAWK STEAK Pommes Aligot House Made Steak Sauce (857 Cal) (M) (F) (Ce) (E)	1325			

POTATO PURÉE 45 (310 Cal) (M) (VG)

 FRENCH FRIES
 45

 (332 Cal) (G) (S) (VG)

BROCCOLINI 65 Garlic | Chili (298 Cal) (V) **KIMCHI FRIED RICE 45** (312 Cal) (C) (F) (E) (G) (S) (SS)

Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager. Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person. All prices are inclusive of VAT at 15% (C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions



DESSERTS 70

BAKED ALASKA

Laban Ice Cream | Buttermilk Cake | Pomegranate (532 Cal) (E) (VG) (G) (M)

BAKLAVA

Filo Pastry | Pistachio Ganache | Honey Ice Cream (602 kcal) (G) (M) (VG) (N) (E)

CHOCOLATE SOUFFLE

Valrhona Chocolate Soufflé Whipped Cream | Chocolate Sorbet (452 Cal) (N) (M) (E) (VG)

BASQUE CHEESECAKE

Mango Salsa (576 Cal) (M) (E) (VG)

SELECTION OF SORBET AND ICE CREAM

Seasonal Fruits (356 kcal) (V) 60

TO BE SHARED 150

STRAWBERRY ST HONORE

Puff Pastry | Vanilla Custard | Choux Pastry | Strawberry Coulis | Strawberry Sorbet (798 kcal) (G) (M) (E) (VG)

COFFEE

24
26
28
28
26

ΤΕΑ

Jasmine Silver	30
Jade Sword Green	30
English Breakfast	30
French Earl Grey	30
Chamomile Tea	30

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MOCKTAILS 59

TRUTH OR DARE

Lemongrass | Lime | Kaffir | Soda Water

MOVING CASTLE

Sparkling Wine | Grapefruit | Yuzu | Ginger | Sage

WITHOUT CONSEQUENCES

Grapefruit | Lychee | Elderflower

CRACKLIN' ROSIE

Rasberries | Rose Water | Lychee | Grenadine

RISK & REWARD

Japanese Cucumber | Basil | Apple | Lime

DOUBLE HAPPINESS

Pineapple | Passion Fruit | Orgeat | Coconut

MOONLIGHT SUNSET

Blood Orange | Lychee | Pineapple | Zalotti Blossom

ITALIAN SOUR

Lyres Italian Spritz | Passion Fruit | Pineapple | Lime

SUNKISS SUMMER

Cold Brew | Orange | Orgeat | Lime

Bottle

225 225

225

55

80 390

Glass

55

55

55

NON-ALCOHOLIC

Lussory Red

Lussory White

Lussory Rose

Sparkling Heineken 0%

SOFT DRINK

VOSS Water Large VOSS Water Small	38 26
Coca-Cola	24
Coca-Cola Light	24
Sprite	24
Fanta	24

FRESH JUICES

Orange	40
Pineapple	42
Apple	42

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