

## SPICY YELLOWFIN TUNA TARTARE

Sesame-Miso Cones | Tobiko Caviar (276 Cal) (G) (F) (M) (E) (SS) (S) **130** 

## WAGYU STEAK TARTARE Egg Yolk | Garlic Croutons

Parmesan | Dijon Aioli (310 Cal) (G) (F) (E) (MD) (M) **140** 

## SEABREAM CEVICHE TOSTADA

Lime | Cilantro | Tortilla (267 Cal) (F) **90** 

ENDIVE AND FRISÉE SALAD   Crispy Artichoke   Cherry Tomato   Feta   Candied Walnuts (312 Cal) (N) (M) (MD) (VG)	85
BURRATA CHEESE   Eggplant Puree   Heirloom tomato   Beef Breasola   Basil Emulsion (379 Cal) (G) (M) (VG)	130
CRISPY CAMEL DUMPLINGS   Garlic Yoghurt Sauce   Chili Oil (478 Cal) (G) (M) (E) (SS) (S)	95
BLACK PEPPER PRAWNS   Thai Basil   Black Bean Sauce (350 Cal) (G) (F) (M) (C) (S) (SS) (MO)	220
WILD MUSHROOM GARGANELLI PASTA   Parsley   Spinach   Lemon (379 Cal) (G) (M) (E) (VG)	95
CRISPY PRAWN & LOBSTER SPRING ROLL   Ten Spice Honey (332 Cal) (G) (C) (S) (SS)	180
HOUSE MADE RICOTTA CHEESE GNOCCHI   Beef Bolognese Ragout   Parmigiano (420 Cal) (G) (M) (CE) (E)	95
USDA BEEF SLIDERS   Caramelized Onions   House-made Pickles   Aged Cheddar (420 Cal) (G) (M) (CE) (E)	110
CRAB RISOTTO   Roasted Carabinero Prawn   Tomato   Parsley   Lemon (492 Cal) (M) (CE) (SF) (F)	435
CORN AGNOLOTTI   Mascarpone Cheese  Parmesan   Sage (412 kcal) (G) (E) (M) (VG)	95
BARBEQUE PIZZA   Smoked Beef   Caramelized Onion   Olive Oil (410 Cal) (G) (F) (M)	110
SMOKED SALMON PIZZA   Salmon Roe caviar   Crème Fraîche   Smoked Salmon (412 Cal) (G) (M) (F)	240
CHICKEN TIKKA PIZZA   CHICKEN TIKKA   Tomato Masala   Red Onion   Jalapeno Peppers (420 Cal) (G) (M) (MD)	110

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WOLFGANG PUCK

GRILLED GULF SEABREAM   Eggplant Salsa   Shallot Vinaigrette (367 Cal) (G) (F) (E) (SS) (S)	260
COCONUT RED CURRY   Sea Bass   Prawns   Scallops   Thai Basil   Jasmine Rice (398 Cal) (G) (F) (CE) (C)	250
MISO MARINATED BLACK COD   Stir Fried Bok Choy   Soya Sauce   Chili (367 Cal) (G) (F) (M) (SS) (S)	280
PAN ROASTED HALF CHICKEN   Creamed Corn   Wild Mushroom and Chicken Jus (470 Cal) (M) (CE)	160
BRAISED BEEF SHORT RIB RENDANG   Coconut Rice   Kaffir Leaf   Peanuts (490 Cal) (F) (N)	240
GRILLED RACK OF LAMB   Black Lime Jareesh   Sun Blushed Tomatoes (478 Cal) (G) (M) (SS) (S) (N)	290
CHARCOAL GRILLED SPICY CAMEL KEBAB   Lemon Yoghurt   Sumac   Pistachio (658 Cal) (G) (M) (N)	190
WOLFGANG'S WIENERSCHNITZEL   Veal Striploin   Warm Potato Salad   Mache   Cucumber (523 Cal) (G) (M) (E)	255
GRILLED JAPANESE A5 WAGYU NEW YORK   Yuzu Kosho Butter   Seasonal Vegetables (700 Cal) (CE) (M) (S)	850
STONE AXE WAGYU TENDERLOIN   Peppercorn Sauce   French Fries (633 Cal) (M) (CE) (M)	695
PHILADELPHIA CHEESESTEAK   USDA Prime Ribeye   Caramelized Onion   Hoagie Roll   Cheddar Sauce (530 Cal) (F) (G) (M)	140

FRIED BLOOMING WHOLE SEA BASS | Sweet & Sour Pineapple Glaze (657 Cal) (G) (F) (S) (SS)

490

POTATO PURÉE (310 Cal) (M) (VG) 45

**FRENCH FRIES** (332 Cal) (G) (S) (VG) 45

BROCCOLINI Garlic | Chili (298 Cal) (V) 65

LONGGANISA SAUSAGE FRIED RICE

(312 Cal) (G) (S) **45** 

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