



2019 World Gourmet Summit Lunch Set Menu I

Signature Australian Smoked Lamb Ribs
Tequila, beetroot, radish

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Full-blood Australian Wagyu Porterhouse
Carrot, rosemary puree, charcoal brisket
crisp kale, cherry liquid pearls

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Salted Caramel Pillow
Enrobed in white chocolate, Anzac biscuit, passion fruit gel

78 per guest

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.



2019 World Gourmet Summit Lunch Set Menu II

Hendricks Gin and Beetroot Cured Salmon

Vanilla vodka yellow fin tuna, cucumber freeze dried lychee

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Spiced Kangaroo Loin

Parsnip, raspberry, cocoa
pink peppercorn agrodolce

¥ ၃၀

Full-blood Australian Wagyu Porterhouse

Carrot, rosemary puree, charcoal brisket
crisp kale, cherry liquid pearls

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Golden Pearl from the Bottom of the Ocean

96 per guest

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.



2019 World Gourmet Summit Dinner Set Menu I

Cured Wagyu Bresaola

Smoked egg gel, textures of beetroot, heirloom carrots

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Australian Native Lemon Myrtle Lamb Cutlet

Goat cheese, green peas, olive dust

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Wagyu Porterhouse

Charcoal brisket, maple pumpkin
smoked chili and whiskey reduction, cumin cracker

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Golden Pearl from the Bottom of the Ocean

108 per guest

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
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2019 World Gourmet Summit Dinner Set Menu II

Hendricks Gin and Beetroot Cured Salmon

Vanilla vodka yellow fin tuna, cucumber freeze dried lychee

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Cured Wagyu Bresaola

Smoked egg gel, textures of beetroot, heirloom carrots

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Australian Native Lemon Myrtle Lamb Cutlet

Goat cheese, green peas, olive dust

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Wagyu Porterhouse

Charcoal brisket, maple pumpkin
smoked chili and whiskey reduction, cumin cracker

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Salted Caramel Pillow

Enrobed in white chocolate, Anzac biscuit, passion fruit gel

128 per guest

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.



Meat-licious with Chris Wade 26 April 2019

Lime Cured Full-blood Wagyu
Charcoal, raspberry

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Spiced Kangaroo Loin
Parsnip, raspberry, cocoa, pink peppercorn agrodolce

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Seared Sea Scallop and Smoked Wagyu Brisket
Tasmanian whiskey, chili maple reduction, cumin, pepita

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Australian Native Lemon Myrtle Lamb Cutlet
Smoked goat cheese, green peas, olive dust

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Ashed Wagyu Fillet
Celeriac, confit yolk, native mountain pepper jus

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Golden Pearl from the Bottom of the Ocean