

C Û T

MARINA BAY SANDS

DINNER

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Wolfgang Puck

Greg Bess, Executive Chef · Kelvin Teo, Chef de Cuisine

MARINA BAY SANDS · 10 BAYFRONT AVENUE · SINGAPORE

A KISMET MENU · MARINA BAY SANDS

20TH ANNIVERSARY SPECIAL MENU HIGHLIGHTS

CUT SINGAPORE

Grilled Octopus, Jalapeño, Pickled Radish, Dashi, Nori, Soy Aioli 42

CUT LONDON

Searched Hokkaido Scallop, Chanterelle, Sweetcorn Puree, Corn Salsa, Ikura, Shiso, Yuzu Emulsion 45

CUT NEW YORK

Steamed Japanese Sea Bream, Thai Basil-Coconut Milk Sauce, Butter Lettuce, Lime Oil, Chili Oil 48

CUT LAS VEGAS

Duo of Wagyu Short Ribs Masala and Snake River Farms Sirloin, Carrot Purée, Bordelaise 98



VEGETARIAN



VEGAN

(V) Vegetarian · (VG) Vegan · (CSS) Certified Sustainable Seafood · (BG) Beef Gelatin
(LS) Locally Sourced · (O) Organic · (RS) Regionally Sourced · (AP) Animal Product

Kindly notify our team of any allergies or dietary restrictions.

All prices are subject to 10% Service Charge and prevailing Goods and Services Tax. All menu items and prices are subject to change according to seasonality and availability.

DINNER

STARTERS

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli	42
Seasonal Sweet Summer Corn Soup, Maine Lobster, Lobster Butter, Basil <i>(RS)</i>	34
Steamed Mussels, White Wine, Tarragon, Shallot, Grilled Baguette, Béarnaise Sauce	45
Maple Glazed Pork Belly, Apricot Compote, Chicharrón, Infused Pink Lady Apple, Ginger	33
Butter Lettuce Salad, Avocado, Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette <i>(RS)(V)</i>	29
Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander <i>(RS)(V)</i>	35
Lobster & Shrimp “Louis” Cocktail, Spicy Tomato-Horseradish	42
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad	32

CARPACCIO, CRUDO, CAVIAR & CEVICHE

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy	39
Hamachi & Hokkaido Scallop “Ceviche”, Marinated Ikura, Citrus, Ginger, Wasabi	42
Nomad Kaluga Caviar 30g, Lemon Herb Blinis, Traditional Accompaniment	160
American Wagyu Steak Sashimi, Spicy Radishes, Arugula, Chives	32

ROASTED

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg <i>(CSS)</i>	180
Akaroa King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho <i>(CSS)</i>	65
Baby Chicken Cooked On Rotisserie, Chanterelle Mushroom, Natural Jus	48



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ROASTED • CONTINUED

Double Thick Iberico Pork Chop, Apple-Apricot “Mostarda”	69
Kinross Station Lamb Chops, Cucumber-Mint Raita	90

JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

Saga Prefecture, Filet Mignon 170g	250
Sendai, Miyagi Prefecture, Rib Eye Steak 230g	295
Kagoshima Craft, New York Sirloin 170g	245

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

Wagyu From America, Australia & Japan — Snake River Farms “American Wagyu New York” 140g — Stone Axe “Full Blood Australian Wagyu New York” 120g — Kagoshima Craft “Japanese Wagyu New York” 90g	295
USDA Prime Filet Mignon “Oscar” Maine Lobster, Grilled Asparagus, Béarnaise	122
<i>USDA Prime, Corn Fed, Illinois, Linz Heritage</i>	
Filet Mignon 170g	88
Rib Eye Steak 400g	138
New York Sirloin 350g	106

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American Wagyu, Snake River Farms, Idaho

Filet Mignon 185
170g

Eye Of Rib Steak 190
280g

New York Sirloin 195
280g

Great Southern, Australia, Grassfed "Little Joe"

Filet Mignon 82
210g

Large Format Cuts

USDA Prime Porterhouse (For Two) 218
1kg

Snake River Farms Porterhouse (For Two) 395
1kg

Snake River Farms Bone In New York 285
475g

SAUCES 5

House Made Steak Sauce

Yuzu Kosho Butter

Creamy Horseradish

Red Wine Bordelaise

Béarnaise

Armagnac & Peppercorn

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SAUCES • CONTINUED

Argentinean Chimichurri

FROM THE MARKET

18

Tempura Onion Rings

Yukon Gold Potato Purée

Sautéed Baby Spinach, Garlic *(VG)*

Creamed Spinach, Fried Organic Egg *(O)*

Peewee Potatoes, “Patatas Bravas”, Garlic Aioli

Brussel Sprouts, Confit Bacon, Cipollini Onions

Hand Cut French Fries, Chimichurri Aioli, Black Pepper

Cavatappi Pasta “Mac & Cheese”, Shishito Peppers 22

Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli *(RS)* 22

Caramelized Sweet Corn, Cipollini Onions *(RS)(V)* 24

Wild Field Mushrooms, Shishito Peppers 24

ADD TO THE CUTS

Fried Organic Egg *(O)* 5

Roasted Bone Marrow, Parsley 18

Foie Gras 45

Caramelized Onions 18

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ADD TO THE CUTS • CONTINUED

Half 400g Maine Lobster *(CSS)*

38

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