

SPÀGO

MARINA BAY SANDS

DINNER

Wolfgang Puck

Executive Chef Greg Bess · Chef de Cuisine Thiru Gunasakaran

Pastry Chef Sam Huang · General Manager Aisha Khan

MARINA BAY SANDS · 10 BAYFRONT AVENUE · SINGAPORE

A KISMET MENU · MARINA BAY SANDS

DINNER

STARTERS

Lebanese Style Grilled Squash <i>(LS)</i>	24
Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint	
Burrata with Conference Pears	28
Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket	
Amela & Chitose Tomato Salad	29
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic	
Japanese Amela Tomato Soup <i>(RS)(V)</i>	28
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter	
“Kaya Toast”	36
Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche	
Charcoal Grilled Octopus	32
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans	
Hokkaido Scallop & Hamachi “Ceviche”	38
Tomato Ponzu, Ikura, Ginger	
Big Eye Tuna Tartare Cones <i>(CSS)</i>	32
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Cassiolette of “Trippa alla Romana”	29
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette	
Perseus Superior Oscietra Caviar	150
Lemon Herb Blinis and Traditional Accompaniments	
Bucatini with Tomatoes and Basil	31/41
Parmesan Aged 24 Months, Young Mozzarella	
Pearl Couscous with Hokkaido Scallops	35/45
Clams, Baby Squid, Chili, Confit Tomato	
Orecchiette with Pork Sausage	31/41
Tomato, Basil, Pecorino, Parsley	



VEGETARIAN



VEGAN

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

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

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

DINNER

STARTERS • CONTINUED

Cavatelli with Duck and Pigeon Ragu Black Pepper, Pecorino	29/39
Agnolotti with Sweet Corn <i>(RS)(V)</i> Brown Butter, Sage, Parmesan	28/38

MAINS

Grilled Japanese Sea Bream Ginger Sabayon, Asparagus, Chrysanthemum	48
Miso Broiled Akaroa Salmon <i>(CSS)</i> Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame	42
Pan Seared Spotted Grouper “Laksa” <i>(CSS)(RS)</i> Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi	46
Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote	48
Australian Double Lamb Chop <i>(RS)</i> 180g Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato	68/118
Grilled Prime Short Rib Horseradish, Smoked Potato Purée, Carrots	58
W. Black Australian Wagyu Striploin Potato-Fontina Gratin, Carrot Purée, Red Wine Reduction	98
W. Black Australian Wagyu Ribeye 500g, For Two Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise	200



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DINNER

ON THE SIDE

ADD 18 18

Roasted Fingerling Potatoes

Garlic Aioli, Parmesan

Caramelized Cameron Highlands Corn

Onions, Sage

Pan Seared Australian Brussels Sprouts

Miso, Furikake

Potato Purée

Parsley

DESSERT

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

24

Peranakan Inspired Keluak-Coconut Coffee

Balinese Buah Keluak, Chocolate Truffles

16

Valrhona Chocolate Tart

Grand Marnier Toffee, Praline Feuilletine, Crème Fraîche Ice Cream

24

Spikey Lemon

White Chocolate Lemon Mousse, Lemon Curd, Lemon Confit, Amalfi Cake

24

Kardinalschnitte "Cardinal"

Mango, Passion Fruit, White Chocolate Chantilly

24

Traditional Kaiserschmarrn

For Two

Strawberry Gelato, Almonds

32

Selection of Cheeses

One 14 | Two 25 | Three 37 | Four 49

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