

The Laß

FOUR COURSE SET MENU

CHEF'S CREATION AMUSE BOUCHE BRUSCHETTA (V)(G)

Roma tomato, avocado, oregano, basil, and Parmesan on sourdough

Luna argenta prosecco/ Italy

SCALLOP, SALMOND CEVICHE (S)(D)

Tiger's milk dressing, compressed cucumber, apple, lime, chive, basil oil, and flying fish roe

Mancura Sauvignon Blanc/ Chile

TERIYAKI WAGYU RIB EYE STEAK

Teriyaki truffle, infused Wagyu rib-eye steak, butter poached asparagus with sable tomato

Terrior littoral cabernet sauvignon/France

DOLCE CHOCOLATE SPHERES

Filled with mango caramel salty peanut cake with praline sauce and hot caramel

White port wine

US \$200 per person

Above prices are quoted in US Dollars and subject to 10% Service Charge and 16% Goods and Service Tax.

