



ORIGIN GRILL & BAR

MENU

APPETIZER

Raw Tuna on Vegetable & Seed Flat Bread
Avocado & Jalapeno Cream, Edamame & Nori Salt

MIDDLE COURSE

Octopus Charred with Smoked Paprika
Spiced Tomato Jam, Eggplant Puree & Fava Beans

MAIN COURSE

Miso Butter Glazed Black Cod
Sautéed Greens & Soy-Glazed Shishito Peppers

OR

Snow-Aged Full Blood Wagyu Striploin A4
(Add SGD 29++)

*Celeriac Puree, Tuscan Kale, Confit Shallot Red
Wine Jus*

DESSERT

Passion Fruit Swirl Pavlova & Toasted Coconut
Fresh Mango & Lime-Scented Chantilly Cream

Venue:

Origin Grill & Bar
Lobby Level, Tower Wing,
Shangri-La Hotel

Date:

Monday, 2 April 2018 –
Sunday, 29 April 2018

Time:

Lunch: 12pm – 2.30pm
Dinner: 6pm – 10.30pm

Price:

\$98 ++ / pax

Chef:

Heidi Flanagan



Please inform Origin Grill & Bar in advance of any dietary requirements.

**

Service charge at 10% and government taxes applies.

**

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

Produced By

PETER KNIPP
holdings pte ltd

Organised By



Media Publication

CUISINE & WINE
ASIA

Supported By



Held In



Passion
Made
Possible

Premium Partner

