



# ORIGIN GRILL & BAR

## MENU

### Appetizer

Chicken liver and brandy pâté

Heirloom radishes, pickles and toasted baguette

*NV Veuve Clicquot, Reims, Champagne, France*

### Middle course

Pan-seared Boston scallops with fragrant chili jam and picked herbs

Pomelo, wing beans, holy basil and crushed peanuts

*2017 Moulin de Gassac, Chardonnay, Languedoc, France*

### Main course

Miso butter glazed black cod

Sautéed greens and soy-glazed shishito peppers

*2014 Il Grigio da San Felice, Sangiovese, Chianti Classico, Tuscany, Italy*

Or

Wylarah cross bred wagyu, 450 days grain-fed ms 8/9 striploin **(Add on \$29++)**

Duo of mushroom and Tuscan kale

*2016 Achaval Ferrer, Malbec, Mendoza, Argentina*

### Dessert

Texture of chocolate Cocoa crumble, milk chocolate truffle, cocoa sorbet

*2016 La Spinetta, Moscato d'Asti, Piedmont, Italy*

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

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Service charge at 10% and government taxes applies.

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### Venue:

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

### Date:

Tuesday, 3 July 2018 –  
Sunday, 29 July 2018

### Time:

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

### Price:

\$98 ++ / pax  
\$69 ++ / wine pairing

### Chef:

Heidi Flanagan

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