

# 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.

