



WGS Dinner Degustation Menu  
28 March to 24 April  
(Closed on Monday)

\$68 per person++ five course menu  
(inclusive of a complimentary glass of Lychee Liqueur)

河川虾苗野菜

Salt & Pepper Kawa Ebi served with Organic Farm Salad

东草阿里干贝炖山芭鸡汁

Double-boiled Kampong Chicken jus with "Tongkat Ali" and dried Scallops

蜜汁烤焗鲈鱼

Baked Sea Perch in glazed Honey Sauce

大虾温泉蛋浓汤浸拉麵

Stewed Hand Pulled Noodles with Sea King Prawn and Onsen Tamago in Lava Salt with Thicken Broth

粟米饼鳄梨西米露红蜜枣雪糕

Handmade Sweet Corn Pastry and Avocado Sago Puree topped with Red Date Ice Cream

**Choice of Main Course**

(Additional \$20++ per Main Course)

脆皮匈牙利黑猪腩肉

Crispy Roast Hungary Mangalitz Black Pork Belly

豉油王灼鹿儿岛和牛

Poached Kagoshima Wagyu Beef Slices in Soya Dressing

**UOB Credit & Debit Card Member Special**

Receive 10% off WGS Degustation Menu

\* Price is subjected to 10% Service charge and prevailing government taxes.

Event Organiser



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