





GRISSINI

WGS Resident Chef Kenny Huang

WGS Celebratory Menu

For the year of 2021 LUNCH & DINNER | Monday – Sunday Starting from \$35pp

A Stellar Dining Experience with Chef Kenny Huang!

Let Chef Kenny take your palate on a wanderlust journey to Italy where he honed his skills.

Meticulously curated and modernly presented, you can expect a menu that is expertly executed with authentic Italian cooking techniques and fresh produce with a Japanese touch.

Make your reservations now!

Prices are subjected to 10% service charge and 7% GST Kindly refer to restaurant's official website for updated operating hours





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WGS Celebratory Menu

EXECUTIVE SET LUNCH

Monday to Friday (Not available on Saturdays, Sundays, Eve of Public Holidays & Public Holidays)

INSALATA DI RUCOLA CON MELE VERDI E NOCI

rocket salad | granny smith apple | crystallised walnut | aged balsamico



burrata cheese | garden sprout | prosciutto di parma | melon

CAPESANTE CON CAVIALE (Supp \$8)

hokkaido scallop | cauliflower | prosciutto chips | green pea

VELLUTATA DI FUNGHI

champignon mushroom | celery cress | chives | porcini dust

SPAGHETTI CHITARRA POMODORO E BASILICO

spaghetti chitarra | san marzano tomatoes | ligurian basil | parmigiano reggiano

LINGUINE ALLE VONGOLE 🌶

linguine | live clams | garlic | sauvignon blanc | chili | parsley

RISOTTO CON FEGATO GRASSO (Supp \$10)

capon consommé | alba white truffle oil | foie gras | acquerello risotto | sweet onion confit | 24k gold leaf

BRANZINO

european seabass | champignon mushroom purée | spinach | thyme jus

GELATO E SORBETO

double chocolate | pistachio | vanilla | raspberry | lemon

TIRAMISÙ (Supp \$6)

mascarpone | amaretto di saronno | savoiardi | espresso

SELEZIONE DI FORMAGGI (Supp \$10)

selection of italian cheeses and condiments

IL SERVIZIO DEL CAFFE'

coffee or tea

3-Course Set Menu \$35 per person

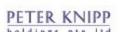
Contains pork

All prices are subject to 10% service charge and prevailing government taxes. Please inform our servers if you have any food allergies upon placing your order.

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WGS Celebratory Menu



GRISSINI MENU DEGUSTAZIONE

AMUSE BOUCHE

prosciutto con tartufo e mascarpone | roselle pomodorino

GAMBERO DI MAZARA

italian red prawn | green pea | caviar | squid ink cracker

RISOTTO CON FEGATO GRASSO

capon consommé | white truffle oil | foie gras | acquerello risotto | sweet onion confit | 24k gold leaf

TORTELLI DI ZUCCA

handmade tortelli | butternut squash | parmesan fondue | sage

YUZU SORBETTO

yuzu sorbet | champagne konnyaku | lemon confit

BRANZINO

european seabass | wild mushroom | spinach | thyme jus

A4 WAGYU

a4 wagyu beef | purple artichoke | celeriac purée | veal bone marrow jus

FRAGOLE ALL'ACETO BALSAMICO

strawberries | aged balsamic | lavender gelato | crumble

IL SERVIZIO DEL CAFFE'

coffee or tea

PETIT FOUR



\$128 per person



No further discounts or vouchers applicable. Prices are subject to 10% service charge and 7% prevailing government taxes. Please inform our servers if you have any food allergies upon placing your order.



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GRISSINI MENU DEGUSTAZIONE

AMUSE BOUCHE

prosciutto con tartufo e mascarpone | roselle pomodorino

GAMBERO DI MAZARA

italian red prawn | green pea | caviar | squid ink cracker Perrier Jouet Grand Brut NV Champagne France

RISOTTO CON FEGATO GRASSO

capon consommé | white truffle oil | foie gras | acquerello risotto | sweet onion confit | 24k gold leaf Cloudy Bay Sauvignon Blanc Marlborough New Zealand

TORTELLI DI ZUCCA

handmade tortelli | butternut squash | parmesan fondue | sage La Marchesana Rosato Puglia Italy

YUZU SORBETTO

yuzu sorbet | champagne konnyaku | lemon confit

BRANZINO

european seabass | wild mushroom | spinach | thyme jus Claris Pinot Grigio Veneto Italy

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A4 WAGYU

a4 wagyu beef | purple artichoke | celeriac purée | veal bone marrow jus Casal Bordino Montepulciano d'Abruzzo Collezione Bordino Montepulciano Italy

FRAGOLE ALL'ACETO BALSAMICO

strawberries | aged balsamic | lavender gelato | crumble Chateau dY'quem Sauternes Bordeaux France

IL SERVIZIO DEL CAFFE'

coffee or tea

PETIT FOUR



\$198 per person



With Wine Pairing

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