





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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CUISINE & WINE
ASIA



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

burrata cheese | garden sprout | prosciutto di parma | melon

CAPELANTE CON CAVIALE (Supp \$8)

hokkaido scallop | cauliflower | prosciutto chips | green pea

VELUTATA 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 CAFFÈ

coffee or tea



3-Course Set Menu \$35 per person



Vegetarian



Contains pork



Spicy

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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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

or

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.

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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
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

or

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 d'Yquem Sauternes Bordeaux France

IL SERVIZIO DEL CAFFE'

coffee or tea

PETIT FOUR



\$198 per person



With Wine Pairing

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