



Origin Grill
Degustation Menu

Snacks to start

Poached prawns, oyster cream, turnip, seaweed

Orange, cucumber, mint gazpacho shot

Beef tartare tacos, xo mayo, garlic chives

NV Nyetimber, Classic Cuvee, West Sussex, England

1st Entrée

Irish pork belly

Maple syrup, smoked chilli, beets sauerkraut, pineapple yoghurt

OR

Fremantle octopus

Moroccan spiced tomato jam, eggplant purée, petite pois

2018 Katogi Averoff, Inima Athiri Assyrtiko, Kavala, Greece

2nd Entrée

Charcoal roasted cauliflower

Mint gremolata, almond

OR

Cornfed chicken leg

Shallot and garlic confit, kaffir lime crema

2019 Gerard Bertrand, Cotes des Roses, Languedoc, France

Main course

Amberjack

Sea asparagus, fennel, vine tomatoes, sea urchin sauce

2017 Chateau de Chamirey, Mercurey, Burgundy, France

OR

Black Onyx MS3+ Angus striploin

Roasted baby corn, sorrel salsa verde, natural jus

2018 Bodega Garzon, Tannat Reserva, Maldonado, Uruguay

Origin signature beef cuts

Rangers Valley pure Black Angus striploin 150g (add \$28)

Iowa Prime Black Angus ribeye 150g (add \$30)

Yukimuro Snow-aged Wagyu A4 striploin 100g (add \$68)

Dessert

Hazelnut cocoa, caramélia cremeux, hazelnut praline, coffee gelée, chantilly cream

Valdespino, Pedro Ximenez El Canadado Single Vineyard Sherry, Jerez, Spain

Petite 4

Mini pralines and pastries of the day

4-Course Dinner Menu S\$58++

Snacks, 1st Entrée, Mains, Dessert

Wine Pairing S\$49++ (90ml of each)

6-Course Dinner Menu S\$88++

Snacks, 1st Entrée, 2nd Entrée, Mains, Dessert, Petit Four

Wine Pairing S\$59++ (90ml of each)

Prices are in SGD, subject to 10% service charge and 7% GST. Above menu is subject to change.

Shangri-La Hotel, Singapore reserves the right to amend this offer without prior notice.

