

ORIGIN GRILL X LA BOURRICHE 133

AT SHANGRI-LA SINGAPORE

20 August 2026



La Bourriche
MODERN SEAFOOD
133

x



x



ORIGIN GRILL X LA BOURRICHE 133

CHEF SIMON BELL AND CHEF LEE JIA WEI

Snacks

Yellowfin Tuna, Squid Ink, Shoyu, Sansho, Tartlet
D, G, SE, SH

Murray Cod, Smoked Cream, Caviar, Beignet
D, E, G, SE

Cocktail

CITRUS

Yuzu, Bergamot, Dill, Gin, Fino Sherry, CO2

Bread

Origin Grill Jospier Fired Rye Sourdough

Whipped Smoked Pepper & Espelette Butter
D, G

First

La Bourriche Signature Crab Roe Pâté

Smoked Sardine Brandade, Toasted Brioche
D, E, G, SE, SH

Wine

Penfolds, 'Bin 51 Riesling', 2022

Second

Aged Amberjack Carpaccio

Nectarine
SE

Cocktail

MINERALS

Apple, Sea Salt, Malt Whisky, Peat, Citrus, Milk Wash

Third

Sustainable Mekong River Black Tiger Prawn Consommé

Hokkaido Scallop & Prawn Mousse, Savoy Cabbage, Thai Basil, Crispy Ginger
G, SH

Fourth

Palm Sugar Smoked Rock Lobster

Heart of Palm
D, SH

Wine

Cambria Estate, 'Julia's Vineyard' Pinot Noir, 2020

Main Course

Smoked Eel and Sea Urchin Claypot Rice
SE, SH

Wine

Passopisciaro, 'Passorosso' Terre Siciliane, 2017

Dessert

Peach Blossom

Whipped Citrus Almond, Raspberry Elderflower Veil, Apricot Peach Gel
A, D, E, G, T

Cocktail

NUTS

Hazelnut, Almond, Coconut, Milk Wash, Dark Rum, Oolong Tea