



Restaurant Petrus Takeover at Origin Grill

Discover the bold flavours and refined elegance of French gastronomy as Chef Uwe Opocensky brings the artistry of a Michellin-Starred Restaurant Petrus to Origin Grill for one exclusive evening. Renowned for his innovative techniques and meticulous attention to detail, Chef Uwe presents a specially curated menu that embodies the sophistication and spirit of Restaurant Petrus.

3 October 2025

\$238++ per person

Add on \$188++ for wine-pairing experience

<u>Canapés</u>

Tuna Tartare Vegetable Waffle Caviar & Yolk

Krug, Grande Cuvée, 171ème Édition, MV

Foie Gras George Bruck / Ice Kacang / Salad

Fritz Haag, Brauneberger Juffer, Riesling Spätlese, 2021, Mosel

Hokkaido Potato Aged / Caviar / Egg Yolk

Deloach Vineyards, Chardonnay, 2019, Russian River Valley

Cuttlefish Japanese / Noodles / Espelette Pepper

Savage, Follow the Line, Cinsault, 2023, South Africa

Amadai
Japanese / Zucchini / Bouillabaisse
Domaine Louis Latour, Marsannay Rouge, 2023, Burgundy

Lamb
French / Artichoke / Jus
Alvaro Palacios, Camins del Priorat, 2021, Priorat

OR

A5 Wagyu Omi / Matsutake / Jus

Alvaro Palacios, Camins del Priorat, 2021, Priorat

Artichoke Lavender / Chocolate / Ice-cream

Penfolds, Grandfather, 20 Years Tawny, South Australia

Petit Four