THE FINEST CUT:
AN EVENING WITH PARDOO WAGYU

AT ORIGIN GRILL

11 NOVEMBER 2026 | 7PM



Bruce Cheng
Singaporean Founder
Pardoo Wagyu Corporation

Simon Bell
Chef de Cuisine
Shangri-La Singapore

PARDOO WAGYU
PILBARA AUSTRALIA
TAKEDA TEN

World Steak Challenge 2025

X

ORIGIN
Grill

MENU
BY CHEF SIMON BELL

Amuse Bouche

Smoked Skirt Tartare
Confit Yolk, Pickled Capers, Brioche Toast
D, E, G

Braised Point End Brisket MB9+
Fermented Cabbage, OG BBQ Sauce, Taco
A, G

First Course

Rostbiff Carpaccio
Bagna Cauda, Charred Peppers, Crispy Capers, Parsley Cress
SE

Second Course

Tri Tip MB9+ Tataki Surf 'n' Turf
Koji, Bangadang Marron, Tarragon Bearnaise
E, SH

Third Course

Bordeaux Braised Wagyu Cheek Ravioli
Porcini Crème, Bottarga Gremolata
A, D, E, G

Main

Takeda 10 Striploin
Honey Glazed Carrots, Fried Bone Marrow, Pomme Paille, Sauce Perigourdine
A, D, E, G

Dessert

Night Cap
Campari Jaconde Sponge, Blood Orange Curd, Charred Orange Segments, Orange Granita, Vermouth Sorbet, Juniper Mist
A, D, E, G

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soya | T Tree Nuts | SE Seafood | SH Shellfish | V Vegetarian