



# SUNDAY GRILL MENU

## APPETIZER

Origin Sourdough Bread with Cultured Butter  
Smoked Salmon with Creme Fraiche, Red Onions and Capers  
Candied Pumpkin and Cheese on Toast, Pistachios and Honey  
Charred Fremantle Octopus, Fava Beans and Tomato Jam  
Green Goddess Caesar Salad  
Italian Prosciutto, Buffalo Mozzarella, Sweet New Season Melon

## MAIN COURSE

Rossini of Rangers Valley Black Market Sirloin  
100% Pure Black Angus, 300 Days Grain-fed MS 5+  
foie gras, wilted greens and parsnip  
Grilled 'Friend of the Sea' New Zealand Coast Snapper Fillet  
creamed celery root, artichokes, king mushrooms, sea grapes  
Hearty 12-Hour Braised Lamb Shoulder, Pappardelle Pasta  
parsley, mint, feta and preserved lemon  
Acquerello Aged Italian Risotto  
stilton and asparagus with watercress and sour apple salad

## PREMIUM SUNDAY GRILL

Wylarah Cross-bred Wagyu Striploin, 450 Days Grain-fed MS 8/9 (add \$22++)  
Crispy Bangalow Roasted Pork Belly (add \$22++)  
Niagata, Japan, Snow-aged Full Blood Wagyu Striploin 200g (add \$118++)

*All premium Sunday Roast above is served with*  
goose fat baby potatoes, buttered greens, honey roasted carrots, yorkshire pudding and gravy

**Lombok Lobster (add \$58++)**  
charred whole lobster with soy, spring onion, ginger, garlic

## DESSERT

Origin Signature Cakes  
Ultimate Sticky Apple Pecan Toffee Pudding,  
Warm Toffee Caramel Sauce, Nougat Gelato

**\$68++ per person inclusive of free flow appetizers**

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.

