

Origin Grill & Bar
Chef Heidi Flanagan's Signature Menu

Appetizer

Bloody Mary prawn and cucumber shooter

2017 Domaine Delaport, Sauvignon Blanc, Sancerre,
Loire, France

Middle course

Octopus charred with smoked paprika

Spiced tomato jam, eggplant purée and fava beans
2017 Guilhem Rosé by Moulin de Gassac, Syrah & Carignan,
Languedoc, France

Main course

Williams River cross bred wagyu Flank
400 days grain fed MS 5/6

Or

John stone grass-fed dry-aged 35 days Striploin, Ireland
(Add on \$29++)

Or

Shiro kin full blood wagyu, 500 days Japanese diet fed MS 9
Striploin, South East Queensland, Australia (Add on \$68++)

2017 Achaval Ferrer, Malbec, Mendoza, Argentina

All served with

Sautéed mushrooms, potato purée, vine tomato, red wine jus

Or

Miso butter glazed cod

Carrot, ginger and orange puree, Hong Kong kale and shishito
2013 Oremus, Furmint, Tokaj, Hungary

Dessert

Earl grey crème brûlée

Earl grey crumble, almond ganache
2017 La Spinetta, Moscato, Piedmont, Italy

4 Courses Set Menu S\$68++

Wine Pairing S\$69++ (100ml of each)