



Origin Grill Set Dinner

Starters

Origin green salad

Broccoli, avocado, edamame with rocket and kaleon tahini, miso and ginger vinaigrette
2018 Crios Torrontes by Susana Balbo, Argentina

Or

Western Australia octopus charred with smoked paprika

Moroccan-spiced tomato jam, smoky eggplant purée and fava bean salad
2019 Fritz Haag, Riesling, Mosel, Germany

Or

Asian beef tartare

Chopped angus beef, honey soy dressing, scallions, chilli, sesame seed and pear
2016 Alain Jaume, Cotes du Rhone, France

Mains

Beef cut of the day

Charred beef, balsamic glaze beets, green puree, kale crisps, onion jus
2017 Mitolo, Jester Shiraz, McLaren Vale, Australia

Or

Roasted snapper

Atlantic pink snapper, courgette carpaccio, fennel and peas, anchovy herb butter sauce
2018 Guilhem Rosé by Moulin de Gassac, Languedoc, France

Or

Pork belly

Roasted Australian pork belly, braised lentils, smoked bacon, wilted greens
2017 Chateau de Chamirey, Pinot Noir, Mercurey, Burgundy, France

Or

Pasta with green kale textures

Spirulina linguine with green kale and olive pesto, truffle oil, kale chips and roasted almonds
2017 Chateau de Chamirey, Pinot Noir, Mercurey, Burgundy, France

Dessert

Buttermilk panna cotta

Buttermilk panna cotta "Brie", Rosemary shortbread "Cracker", toasted honey nuts and honeycomb gelato
2017 La Spinetta, Moscato d'Asti, Italy

3 Courses \$58++

Wine Pairing S\$35++ (100ml of each)

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.

