

4-HANDS COLLABORATION
4 COURSE LUNCH TASTING MENU

SCOTT WEBSTER

Chef Patron, Osia Steak & Seafood Grill

PAVLOS KIRIAKIS

Executive Chef, The Zillers, Athens

Chef Scott Webster

Skull Island King Prawn
vine tomato gazpacho, pickled kyuri cucumber, baby gem, olive caviar
Chateau Miraval Rosé, Provence France 2022

Chef Pavlos Kiriakis

Beef Tartare
avruga, red cabbage, dill oil, egg-lemon espuma
La Spinetta Langhe Nebbiolo, Piedmont Italy 2019

Chef Scott Webster

Bangalow Sweet Pork Jowl
soft polenta, black-eyed pea, cured chorizo, bush tomato relish
Bass Phillip Pinot Noir Bin 17K, Gippsland Australia 2016

Chef Pavlos Kiriakis

Rice Pudding
star anise and vanilla, apricot compote
cinnamon, orange cream

Menu

Wine Pairing

58 per person

38 per person

RESORTS WORLD™ SENTOSA

Dining
Collection

A LA CARTE
BY CHEF SCOTT WEBSTER

STARTERS

butter poached marron lobster, lasagna sheet, fermented black beans & mango, blue scampi roe, butter chive sauce

52

hand dived scallop, cauliflower, soft herbs, verjus sauce

45

mushroom potato gnocchi, jamon iberico, parmesan, watercress, mushroom emulsion

32

MAINS

australian 2GR wagyu beef rump, parsnip puree, parsley coulis, potato bacon stew, manjari chocolate, meat jus

98

glacier 51 toothfish, miso glaze, maitake mushroom, charred leek, shiromiso foam

78

cold smoked duck breast, duck liver, puy lentil ragout, almond, carrot & apricot marmalade, port wine jus

72

DESSERTS

hot chocolate soup, sesame wafer, black pepper ice cream

22

wattleseed pavlova, summer berries, whipped cream, passion fruit sauce

20

STONE HEARTH FLATBREADS

toasted macadamia, basil pesto

14

black garlic butter, comté cheese

14

cold smoked salmon, mentaiko mayonnaise

24

roasted bone marrow, stilton, baguette

22

Sustainably farmed produce

Contains Pork

Vegetarian

BY CHEF PAVLOS KIRIAKIS

STARTERS

celery root cooked on the grill, black truffle, egg-lemon sauce

32

sea bass tartare, parsley tarama, avruga, turnip

34

green leaf salad, fried goat cheese, pink grapefruit

28

MAINS

strozzapreti pasta with mushrooms, parmesan foam

45

slow cooked oxtail & beef cheeks with potato espuma, black truffle

78

sea bass with fennel, wild greens, white wine sauce

62

DESSERTS

rice pudding, star anise & vanilla, apricot compote, cinnamon, orange cream

20

chocolate ganache montée, caramel, caramelised hazelnuts

22

SIGNATURE SHARING PLATTER

stockyard grain-fed porterhouse 800g

258

grilled seafood platter, boston lobster, barramundi fillet, king scallop, black shell mussel, skull island prawns, octopus, cocktail sauce

210

Prices are subject to 10% service charge and prevailing goods and services tax. Please inform us should you have any special dietary requirements or allergies.

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4-HANDS COLLABORATION
6 COURSE DINNER TASTING MENU

SCOTT WEBSTER
Chef Patron, Osia Steak & Seafood Grill

PAVLOS KIRIAKIS
Executive Chef, The Zillers, Athens

Chef Scott Webster	Petuna Ocean Trout Ceviche  red vinegar-cured trout, trio of pineapples, coriander, yarra valley salmon roe <i>Domaine du Bouchot Pouilly Fume Terres Blanches, Loire France 2022</i>
Chef Pavlos Kiriakis	Salsify in 3 Textures hot cream, cooked in burnt butter, crisp with black truffle <i>La Spinetta Langhe Nebbiolo, Piedmont Italy 2019</i>
Chef Scott Webster	Polenta Crumbed Duck Liver poached daikon, white asparagus, hazelnut, cherry caper sauce <i>Bass Phillip Pinot Noir Bin 17K, Gippsland Australia 2016</i>
Chef Pavlos Kiriakis	Sea Bass and Lemon Verbena fillet poached in olive oil, fennel and mussels lemon verbena oil, beurre blanc sauce <i>Cantina Terlano Chardonnay, Alto Adige Italy 2022</i>
Chef Scott Webster	Duo of Lamb Loin & Neck dukkah spiced, smoked nasu eggplant, cucumber apple raita, black garlic soubise, cumin jus <i>Tahblik Shiraz Nagambie Lakes, Victoria Australia 2019</i>
Chef Pavlos Kiriakis	Cacao Opaline 66% Caraïbe ganache montée, caramel tonka ice cream, caramelised hazelnuts

Menu 138 per person
Wine Pairing 68 per person

RESORTS WORLD™ SENTOSA

Dining
Collection

A LA CARTE
BY CHEF SCOTT WEBSTER

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