

HIDA WAGYU SPECIALS

20 October to 14 November 2021

STARTERS

Wagyu Broth \$30

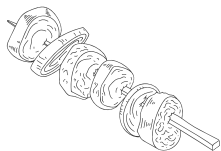
A5 Hidagyu Tenderloin, Shiitake Mushrooms,
Turnip, Dashi, Puffed Rice, Scallions

Grilled Wagyu Skewers \$65

A5 Hidagyu Tenderloin, Australian Leeks, Yuzu
Ginger Glaze, Chilli

Wagyu Tataki \$68

A5 Hidagyu Tenderloin, Watercress, Watermelon
Radish, Onion Chips, Cherry Tomatoes, Sunchoke
Dressing



MAINS

Gnocchi Wagyu Ragu \$45

A5 Hidagyu Striploin, Shimeji Mushrooms,
Abalone Mushrooms, Brandy, Potato Gnocchi,
Spring Peas, Carrots

Wagyu Sando \$98

A5 Wagyu Ribeye, White Loaf, Black Garlic Mayo,
Lime

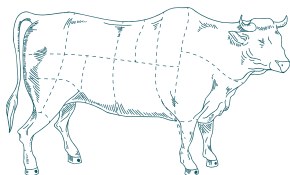
A5 Hida Wagyu Striploin/Ribeye \$198

Charcoal Grilled Hidagyu, Burnt Eggplant Miso
Puree, Eggplant Crisps, Sesame Leaf

Prices are subject to 10% service charge and
7% government tax.



ORIGIN
Grill · Bar 源点



HIDA WAGYU SPECIALS

20 October to 14 November 2021

DÉGUSTATION MENU

STARTER

Wagyu Tataki

A5 Hidagyu Tenderloin, Watercress, Watermelon Radish,
Onion Chips, Cherry Tomatoes, Sunchoke Dressing

FIRST ENTRÉE

Wagyu Broth

A5 Hidagyu Tenderloin, Shiitake Mushrooms, Turnip, Dashi,
Puffed Rice, Scallions

SECOND ENTRÉE

Gnocchi Wagyu Ragù

A5 Hidagyu Striploin, Shimeji Mushrooms, Abalone Mushrooms,
Brandy, Potato Gnocchi, Spring Peas, Carrots

MAIN COURSE

Wagyu Sando

A5 Wagyu Ribeye, White Loaf, Black Garlic Mayo, Lime

DESSERT

Bergamot Avocado Parfait

Avocado Lime Parfait, Macadamia Cashew Seed, Pistachio,
Candied Cucumber, Yoghurt Chantilly

\$188 PER PERSON

Prices are subject to 10% service charge and
7% government tax.



ORIGIN
Grill · Bar 源点