

THE DEMPSEY

COOKHOUSE&BAR

SET DINNER

3 Course Set Menu 98

Add on Wine Pairing 88

STARTERS

Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Burrata with Heirloom Cherry Tomatoes and Basil
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw

2024 Guillaume Gonnet "Le Rêveur", Côtes-du-Rhone, France

MAINS

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime
Seared Cod with Spiced Jade Emulsion and Broccolini
Grilled Lamb Chops, Cucumber Yoghurt, Crunchy Summer Garnishes
Pepper Crusted Wagyu Beef Tenderloin, Carrots, Miso Mustard +55
Simply Prepared Black Market Angus Ribeye +40

2019 Chateau Peymouton, Saint-Emilion Grand Cru, Bordeaux, France

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream
Almond Cake, Apricot Compote, Apricot Sorbet
Passion Fruit Meringue Tart, Coconut Sorbet
Choice of 2 Scoops Sorbet or Ice Cream

2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

All prices subject to 10% service charge and prevailing government taxes