

665°F

An Austrian Gourmet Dinner

Be part of a week-long Austrian culinary takeover with Michelin-starred Chef Max Stiegl of Burgenland's famed Gut Purbach.

26 OCT - 2 NOV 2024

STARTER

Rinder Carpaccio vom Grill mit Bergkäse & Miso 28
Carpaccio from the PIRA Oven, Austrian Mountain Cheese & Miso

Steirisches Rindfleischsuzl 25
Styrian Beef Jelly, Heirloom Carrots, Anchovy, Spinach & Egg Salad

Pannonischer Salat 22
Oxheart Tomato Salad, Shallot, Passionfruit, Thai Basil, Szechuan Pepper

MAIN

Klassisches Wiener Schnitzel 58
Classic Viennese Schnitzel on the Bone, Lemon

Gordon Bleu 48
Crispy Veal Schnitzel, filled with Ham & Truffle Cheese

Grillhendl 34
PIRA Oven-Roasted Cage-Free Chicken, New Potatoes, Fine Herbs

Rostbraten 45
Pan-Roasted Dry-Aged Beef Flank Steak, Mash, Mustard Tarragon Gravy, Fried Onions

Oktopus Müllerin Art 48
Pan-Fried Wild-Caught Octopus Meuniere, Beurre Blanc, Lemon

Tiroler Kasspatzln 28
PIRA Oven Roasted Spaetzle, Austrian Mountain Cheese, Crispy Onions

DESSERT

Kaiserschmarrn mit Apfelmus 18
Emperor's Pancake - Fluffy Lightly Caramelised, Scrambled Pancake, Applesauce

Sacher Torte 18
Classic, Layered Chocolate & Apricot Cake

Purbacher Cremeschnitte 18
Austrian Vanilla Mille-Feuille, Berries, Mint

Apfelstrudel 18
Original Viennese Apple Strudel

AUSTRIAN WINES

Goettweig Messwein Gruner Veltliner, 2022
Glass 19 | Bottle 95

J Reinisch Rotgipfler, 2021
Glass 19 | Bottle 95

J Reinisch St. Laurent, 2019
Glass 19 | Bottle 95

Pittnauer Pitti, 2019 (Zweigelt, Blaufrankisch)
Glass 19 | Bottle 95

Malat Merlot, 2016
Glass 20 | Bottle 100

Kracher Cuvee Auslese, 2020 (375ml)
Glass 18 | Bottle 90

Austrian Wine Masterclass

28 Oct | 6pm | SGD 65 per guest

Indulge in an exclusive Austrian Wine Masterclass led by Celine Kerouanton, a celebrated sommelier with over 15 years of experience in Michelin-starred restaurants across the globe.

The Masterclass, designed for refined palates, offers an exceptional journey through Austria's wine regions. The focus will be on Austria's indigenous grape varieties, inviting participants to discover lesser-known yet widely celebrated treasures of the country.



Steak & Seafood Brunch

26, 27, 31 Oct & 2 Nov | SGD 98 per guest

The brunch experience features two small plates, one side from six options, an entrée, a main, and unlimited sweet creations. Top up SGD 75 for free-flow Austrian wines, house wines and Champagne.



BOOK NOW

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST