



B E D R O C K

ORIGIN

# GREAT BEEF & REEF SERIES

— EDITION II —

6-COURSE WINE PAIRING MENU



GREAT  
**BEEF & REEF**  
SERIES

————— EDITION II —————

6-COURSE WINE PAIRING MENU

The Great Beef & Reef Series continues with a new edition of scintillating ingredients from land and sea, including Octopus from the US, Japanese A5 Wagyu Satsuma, and more, prepared using traditional techniques like dry-aging, chargrilling, and smoking. Complement the experience with a range of award-winning Orin Swift wines from California.



# GREAT BEEF & REEF SERIES

EDITION II

6-COURSE WINE PAIRING MENU

21 April - 18 August 2022

Sunday to Thursday | 6pm to 8.30pm (last seating)

One day advance reservation is required and subjects to availability.

**188<sup>++</sup> per person**

**288<sup>++</sup> per person** (with caviar)

**108<sup>++</sup> per person** (add-on for wine pairing)

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



**Sakoshi Oyster**  
sherry pearls

**Pickled Mussels**

**Cold Korean Flower Clam**  
herb sauce

OR

**CAVIAR SELECTION**

**A5 Wagyu Tartare with Kaluga/Schrenckii**

Cross Breed, Light Roe, 15g  
smoked sour cream, chives

🍷 *Orin Swift, Mannequin, Chardonnay, 2018, WA91*

**Creamy Corn Soup**

crab meat, avruga caviar, basil oil

**Pan-Fried Aged Grouper**

egg white custard, jamon, dashi-yuzu

🍷 *Orin Swift, Abstract, Grenache, 2019, WA91*

**Chargrilled Smoked Octopus**

smoked paprika, romesco

🍷 *Orin Swift, Machete, Petite Sirah / Syrah / Grenache, 2018, WA93*

**Woodfire Grilled Nori-wrapped A5 Wagyu Satsuma Tenderloin**

smoked eggplant puree, potato pave

🍷 *Orin Swift, Palermo, Cabernet Sauvignon, 2018, WA93*

**Mille-Feuille**

yoghurt mousse, raspberry, raspberry compote

🍷 *Orin Swift, 8 years in the desert, Zinfandel, WA93*