



# A WGS Special Edition Menu

## 'Back To The Coals' at Salted & Hung

### 'BACK TO THE COALS'

#### NDUJA BUNS

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#### PADRON PEPPERS

Roasted Garlic & Sherry

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#### FREMANTLE OCTOPUS

Blood Sausage & Celeriac

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#### HOUSEMADE PORK SAUSAGE

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#### CRAYFISH

XO & Scallions

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#### WAGYU TRI TIP

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#### ROSE VEAL FLAT IRON

Beef Fat Potatoes & Charred Shallots

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#### CHAR SIU LAMB NECK

\*\*

#### CORN & PORK FAT

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#### PORTOBELLO & BALSAMIC

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#### BABY GEM SALAD

Black Fungus, Pickles

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#### CHOCOLATE PARFAIT

Berry Mousse, Sherry Crumbs

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#### Venue:

Salted & Hung  
12 Purvis Street

#### Date:

Monday, 9 April 2018

#### Time:

Dinner Reservations:

6pm – 9pm

#### Price:

\$98++ / pax

#### Chef:

Drew Nocente



*Service charge at 10% and government taxes applies.*

*Our team members will be on hand to assist with any dietary requirement.*

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*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

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