



5-COURSE WINE DINNER
2024 WORLD MEAT SERIES EDITION I

2GR AUSTRALIAN WAGYU

Indulge in 2GR premium Wagyu sourced from Queensland, Australia. Delight in dishes like Wagyu Beef Tartare and Slow Roasted Chuck Steak. Complete with the refined selection of Langmeil wines from Barossa.

\$138++ per person

Add \$68++ per person for wine pairing



Available from 7 February to 30 April 2024, Sunday to Thursday from 6pm to 8.30pm (last seating).
One day advance reservation is required and subject to availability.

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

RESERVATIONS

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WAGYU BEEF TARTARE

grated egg, pickled black pepper, garlic sourdough bread

 *'Black Beauty' Malbec 2021*

GRILLED DENVER STEAK SANDWICH

homemade smoked beef bacon, tomato jam

 *'Massimo' Montepulciano Primitivo 2022*

BRAISED WAGYU IN RED WINE

mashed green pea

 *'Blacksmith' Cabernet Sauvignon 2020*

SLOW ROASTED CHUCK STEAK

banana shallot, grilled zucchini, carrot puree

 *'Orphan Bank' Shiraz 2021*

RASPBERRY WALNUT FRANGIPANE TART

cocoa nib