



WINE & DINE

ARZUAGA WINES X KAYA AT THE STANDARD

WELCOME DRINK

ARZUAGA PAGO MOTA CHARDONNAY

MENU

Anago Fry S

Deep fried sea eel, tri-color arare cracker crust, tentsuyu
with ARZUAGA LA PLANTA 2022

Finding Miso S D

Char-grilled flounder, cauliflower cream, miso tsuyu, renkon chips
with ARZUAGA PAGO FLORENTINO 2020

Nikujaga B

Twice-cooked short rib, nikutare, shio kombu, katsuobushi, pickled shimeji
with ARZUAGA CRIANZA 2021

Lamb & Furikake S D

Frenched lamb rack, 4-week fermented shoyu koji, aged dashi yogurt
with ARZUAGA RESERVA 2020

Yuzu Koji Tart D

Salted yuzu koji jam, diced apples and mascarpone in a sweet tart shell

P PORK S SEAFOOD D DAIRY B BEEF A ALCOHOL V VEGETARIAN N NUTS GF GLUTEN-FREE

Give us a heads-up if you have any allergies or dietary restrictions.
Prices displayed are in SGD and are subject to tax and service charge.