

165 Sky Dining by Singapore Flyer

Valentine's Day Menu

情人节餐单

Available only on 14 February 2024
适用于2024年2月14日

AMUSE-BOUCHE

CHEF'S SELECTION OF THE NIGHT

FRESH MADE MINI SOFT ROLL SERVED WITH TRUFFLE BUTTER

FROM THE OCEAN

HALF DOZEN FRESH OYSTERS

served with fresh lemon, mignonette sauce, tabasco

STARTER

DUCK CONFIT DUMPLING

chicken consommé infused herbs, winter black truffle

MAIN COURSE

BLACK ANGUS "BEEF BOURGUIGNON"

slow cooked beef stew served with saffron potato mousseline,
seasonal vegetables

OR

MISO-GLAZED BLACK COD

vegetable medley, saffron mash potato, green pea-wasabi coulis

DESSERT

CRUNCHY HAZELNUT FEUILLETINE

served with mixed berries

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOUR BY WORLD-RENOWNED PASTRY CHEF

JANICE WONG

A COMPLIMENTARY GLASS OF PREMIUM CHAMPAGNE

开胃小食

当日精选

鲜烘迷你面包搭配松露奶油

海鲜

半打新鲜牡蛎

搭配新鲜柠檬、葡萄醋汁、塔巴斯科辣酱

前菜

油封鸭馅饺子

鸡肉清汤浸泡草药、冬季黑松露

主菜

黑安格斯牛“红酒炖牛肉”

慢炖牛肉搭配藏红花马铃薯慕斯林、什蔬

或

味噌黑鳕鱼

什锦蔬菜、藏红花马铃薯泥、豌豆山葵酱

甜品

酥脆榛果脆片饼干蛋糕

搭配混合浆果

香浓 NESPRESSO 咖啡 或 芳香 GRYPHON 茶

世界知名糕点师 JANICE WONG

制作的巧克力

免费享用一杯高档香槟

165 Sky Dining

BY SINGAPORE FLYER

Please note all menu items and ingredients are subject to change based on availability and special events.

以上菜单可能会因季节和供应而需更改或替换。