

165 Sky Dining

BY SINGAPORE FLYER

Festive Special Menu

23, 24, 25, 30, 31 December 2023 and 1 January 2024



Amuse-bouche

CHEF'S SELECTION OF THE NIGHT

BASKET OF BREAD & BUTTER

Soup

MARONEN-VELOUTE

wild mushrooms, foie gras fricassee

Starter

MARINATED GOAT CHEESE

watermelon, green herbs puree & raspberry coulis

Appetiser

SOUS-VIDE LOBSTER TAIL

mesclun with pomelo & mango dressing

Main Course

BLACK ANGUS "BEEF BOURGUIGNON"

saffron potato mousseline, spring vegetables & garlic crouton

OR

MISO-GLAZED BLACK COD

seasonal vegetables, saffron potato mash & green pea-wasabi coulis

OR

BRAISED SOUTH AFRICAN THREE-HEAD ABALONE

served with assorted five grains fried rice & shiitake mushroom

Dessert

IVOIRE RASPBERRY DOME

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

**CHOCOLATE BONBONS BY AWARD-WINNING
SINGAPORE PASTRY CHEF JANICE WONG**

A Complimentary Glass of Premium Champagne



Vegetarian Menu

Amuse-bouche

CHEF'S SELECTION OF THE NIGHT

BASKET OF BREAD & BUTTER

Starter

NAGAIMO IN PLUM SAUCE & CRISPY TERIYAKI POTATO BALL
served with sautéed brunoised capsicums

Soup

DOUBLE-BOILED SHARK MELON SOUP
with morel mushroom & bamboo pith

Main Course

SUPERIOR VEGETABLE POT
assorted mushrooms, fried bean curd & seasonal vegetables

Dessert

IVOIRE RASPBERRY DOME

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

CHOCOLATE BONBONS BY AWARD-WINNING
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