



# 165 Sky Dining

BY SINGAPORE FLYER

## Menu

Available from 8 October 2025

Indulge in an exquisite four-course dinner while savouring the breathtaking waterfront views of Marina Bay and the Singapore skyline. As you ascend into the clouds at sunset, immerse yourself in the magical view of the city gradually illuminating the tranquil night sky. 165 Sky Dining will take you on a multisensorial journey that transcends other dining experiences with a view, making for an enchanting night like no other.



Amuse-bouche

**CHEF'S SELECTION OF THE NIGHT**

**BASKET OF BREAD AND FRESH TRUFFLE BUTTER**



Starter

**HEIRLOOM TOMATO**

homemade ricotta, white balsamic, passion fruit, olives



Appetiser

**AHI TUNA**

avocado, corn kernel, finger lime, chile de árbol salsa



Main Course

**AUSTRALIAN WAGYU BEEF SIRLOIN STEAK**

potato mousseline, seasonal vegetables, café de Paris

OR

**DUCK LEG CONFIT**

potato mousseline, seasonal vegetables, cherry reduction

OR

**MISO-GLAZED CHILEAN SEABASS**

potato mousseline, seasonal vegetables, miso dressing



Dessert

**HAZELNUT CHOCOLATE PRALINE**

mixed summer berries

**SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA**

**PETIT FOURS BY AWARD-WINNING SINGAPOREAN CHEF JANICE WONG**



# Vegetarian Menu

Amuse-bouche

CHEF'S SELECTION OF THE NIGHT

BASKET OF BREAD AND FRESH TRUFFLE BUTTER



Starter

CHILLED PUMPKIN WITH HONEY POMELO,  
CRISPY BRIOCHE BREAD WITH PLANT-BASED MEAT IN TERIYAKI SAUCE,  
GRILLED EGGPLANT WITH BLACK TRUFFLE AND MIXED MUSHROOM



Soup

DOUBLE-BOILED SOUP WITH DRIED VELVET MUSHROOM, BAMBOO FUNGUS  
AND VEGETARIAN ABALONE



Main Course

BRAISED CHINESE CABBAGE ROLLS AND CRISPY VEGETARIAN "DRUMSTICK"  
spinach noodles with preserved mustard greens



Dessert

HAZELNUT CHOCOLATE PRALINE  
mixed summer berries

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOURS BY AWARD-WINNING SINGAPOREAN CHEF JANICE WONG