



165 Sky Dining

BY SINGAPORE FLYER

Festive Menu

Available on 24, 25, 31 December 2025 and 1 January 2026

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

A COMPLIMENTARY GLASS OF PREMIUM CHAMPAGNE



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

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