



165 Sky Dining

BY SINGAPORE FLYER

FESTIVE MENU

1 to 23, and 26 to 30 December 2024





AMUSE-BOUCHE

CHEF'S SELECTION OF THE NIGHT

BASKET OF BREAD AND FRESH TRUFFLE BUTTER

APPETISER

OSCIETRE CAVIAR

smoked haddock potato cream

IRISH OYSTER

citrus soy jelly, sea grapes

BEET CURED KING SALMON

brioche, avocado coulis

SOUP

CLASSIC LOBSTER BISQUE

lobster ravioli

MAIN COURSE

SQUASH SCALLOP MOUSSE AND COD WRAPPED IN ZUCCHINI

garden cress, crustaceans' emulsion

OR

ROASTED FRENCH POULET

pommes anna, winter black truffle, truffle jus

DESSERT

LEMON MERINGUE TART

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOUR BY WORLD-RENOWNED PASTRY CHEF JANICE WONG