



165 Sky Dining

BY SINGAPORE FLYER

FESTIVE MENU

24, 25, 31 December 2024, and 1 January 2025





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

ENTRÉE

SQUASH SCALLOP MOUSSE AND COD WRAPPED IN ZUCCHINI

garden cress, crustaceans' emulsion

MAIN COURSE

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