



AN ODE TO SINGAPORE

165 Sky Dining

BY SINGAPORE FLYER

1 JULY TO 30 SEPTEMBER 2025

165 Sky Dining presents a refined take on Asian flavours - where heritage meets innovation. This menu draws inspiration from time-honoured recipes across Singapore and the region, reimagined with refined techniques and unexpected pairings. From bold sambals to nostalgic notes of pandan and coconut, each course is a tribute to tradition with a contemporary twist - served alongside a view as breathtaking as the dishes themselves.

BASKET OF BREAD AND FRESH TRUFFLE BUTTER



DECONSTRUCTED LAKSA BOSTON LOBSTER

laksa leaf ash, fresh coconut cream, grilled pineapple, sago pearls, chili olive oil

A bold reinterpretation of the iconic Singaporean laksa, this dish blends aromatic coconut broth with fresh Boston lobster for a truly East-meets-West fusion.



SAMBAL SALAD WITH JAPANESE BEAN CURD

Norwegian shrimp, cucumber, pine nuts, sambal dressing

The familiar, comforting taste of sambal chilies is perfectly balanced with sweet shrimp and tender beancurd, creating a dish that is just fiery enough to delight your tastebuds.



DOUBLE-BOILED CHICKEN BAK KUT TEH

chicken and seafood tortellini

Bak Kut Teh, a traditional slow-simmered soup flavoured with locally available herbs and spices, is elevated with Italian tortellini for a burst of flavour.



PANDAN CHILEAN SEABASS WITH KECAP MANIS

sweet Indonesian soy glaze, smoked yoghurt, wing bean, ginger flower

Chilean seabass is elevated with Kecap Manis, a classic Indonesian sweet soy sauce that brings a savoury-caramel richness, seamlessly tying all the elements together.

OR

WAGYU SIRLOIN STEAK WITH HAR CHEONG BUTTER

shrimp paste butter, beef jus, wing bean, ginger flower

The flavourful shrimp paste is usually used as a batter for fried chicken in Singapore, but now it is given a cosmopolitan touch by combining it with Wagyu.



ONDEH ONDEH CAKE WITH TROPICAL FRUITS

pandan sponge cake, gula melaka, coconut fresh cream, grated coconut

Featuring classic cakes and desserts cherished by Singaporean households for generations, these flavours are sure to evoke a sense of nostalgia for locals, while offering discerning diners an authentic taste of Singapore.



SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOURS BY AWARD-WINNING SINGAPOREAN CHEF JANICE WONG

VEGETARIAN MENU

BASKET OF BREAD AND FRESH TRUFFLE BUTTER



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



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



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



ONDEH ONDEH CAKE WITH TROPICAL FRUITS
pandan sponge cake, gula melaka, coconut fresh cream, grated coconut



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