

# *165 Sky Dining*

BY SINGAPORE FLYER



# Menu

Available from 2 January 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

**BURRATA CHEESE**

hazelnut praline, plum puree, sauerkraut coulis, evoo

Appetiser

**BOSTON LOBSTER AND ALASKA KING CRAB**

musk melon, wild mountain capers, salsa verde

Main Course

**PAN-SEARED CHILEAN SEABASS**

tomberry, potato croquettes, baby gem, lemon-nutty beurre blanc

OR

**SLOW ROASTED AUSTRALIAN BABY LAMB RACK**

miso eggplant, secret spices, garden green salad, lamb jus

OR

**48 HOURS BRAISED US PRIME SHORT RIBS**

miso eggplant, lotus chips, asian slaw, tangy sauce

Dessert

**MANGO SAVARIN**

mixed summer berries

**SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA**

**PETIT FOUR BY WORLD-RENOWNED PASTRY 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 BEANCURD SKIN ROLLS AND CRISPY VEGETARIAN "DRUMSTICK"  
spinach noodles with preserved mustard greens**

Dessert

**MANGO SAVARIN**  
mixed summer berries

**SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA**

**PETIT FOUR BY WORLD-RENOWNED PASTRY CHEF JANICE WONG**