



165 Sky Dining by Singapore Flyer



Menu

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, immense 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 & BUTTER

Starter

MARINATED GOAT CHEESE

watermelon, green herbs puree & raspberry coulis

Appetiser

SOUS-VIDE LOBSTER TAIL

mesclun with pomelo & mango dressing

Main Course

BLACK ANGUS "BEEF BOURGUIGNON"

saffron potato mousseline, spring vegetables & garlic crouton

OR

MISO-GLAZED BLACK COD

seasonal vegetables, saffron potato mash & green pea-wasabi coulis

OR

BRAISED SOUTH AFRICAN THREE-HEAD ABALONE

served with assorted five grains fried rice & shiitake mushroom

Dessert

WILD STRAWBERRY MOUSSE CAKE

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOUR BY JANICE WONG

Vegetarian Menu

Amuse-bouche

CHEF'S SELECTION OF THE NIGHT

BASKET OF BREAD & BUTTER

Starter

NAGAIMO IN PLUM SAUCE & CRISPY TERIYAKI POTATO BALL

served with sautéed brunoised capsicums

Soup

DOUBLE-BOILED SHARK MELON SOUP

with morel mushroom & bamboo pith

Main Course

SUPERIOR VEGETABLE POT

assorted mushrooms, fried bean curd & seasonal vegetables

Dessert

WILD STRAWBERRY MOUSSE CAKE

SELECTION OF NESPRESSO COFFEE OR GRYPHON TEA

PETIT FOUR BY JANICE WONG