

NEST AT ONE FARRER

Immerse in a bespoke private dining experience with all-new Executive Set menus at Nest at One Farrer inside our private studios and villas that are located on level 20, the top floor of One Farrer Hotel.

Jointly curated by Executive Chef Marcus Tan and Pastry Chef Wee Pai Hau, each dish is an intricate creation that brings guests on a gastronomic journey. Savour them with our curated wine recommendations for a wholesome private dining experience.

Executive Set Menus are only available for dining at Havens.
For Villas, please email the team at nest@onefarrer.com



4 Course Lunch Sakura Set Menu \$78⁺⁺

KAYA TOAST FOIE GRAS

Cinnamon Apple Puree, Apple Slaw, Toasted Bread

GINSENG CHICKEN CONSOMMÉ

Wolfberries, Chicken Gyoza, Charred Spring Onion with Root Vegetables

OATMEAL CRUSTED LEMON SOLE

Cauliflower Mousse, Pickled Plum Tomato, Broccolini, Mild Curry Aioli

CITRUS SYMPHONY

Lemon Curd, Lime Meringue, Yuzu Sorbet



4 Course Lunch Iris Set Menu \$78⁺⁺

RED SEA PRAWN

Spicy Gazpacho, Coriander Crostini, Citrus Aioli

MUSHROOM VELOUTÉ

Sautéed Forest Trumpets & Truffle Oil

FIVE SPICES CONFIT DUCK LEG

Maple Butternut, Garlic Puree &
Baby "Pok Choy", Cinnamon Chicken Jus

HAZELNUT CRUNCHY ROYALTINE

Miso Chocolate Crème, Raspberry Sorbet



5 Course Dinner Lavender Set Menu \$98⁺⁺

HONEY SOY UNAGI

Kimchi Capellini, Ikura, Scallion & Charred Tamago

GINSENG CHICKEN CONSOMMÉ

Wolfberries, Chicken Gyoza, Charred Spring Onion with Root Vegetables

MENTAIKO MAYO HALIBUT

Tomato Mousseline, Citrus Endive & Lemon Butter Sauce

BRAISED BEEF CHEEK RENDANG

Blue Pea Glutinous Rice, Pickled Pineapple-Cauliflower & Crispy Parsnip Shreds

APPLE TART TATIN

Vanilla Crème Anglaise, Ivory Chantilly



5 Course Dinner Wisteria Set Menu \$98⁺⁺

CEVICHE HOKKAIDO SCALLOP

Asian Citrus-Soy Dressing, Pink Ginger & Kaiso Salad

MUSHROOM VELOUTÉ

Sautéed Forest Trumpets & Truffle Oil

HOISIN-BARBEQUE PORK BELLY

Sze Chuan Spices, Fingerling Potato, Macadamia & Pineapple Compote

FILET MIGNON

Haricot Beans, Pancetta, Pumpkin Puree & "Shao Xing" Wine Jus

WHITE PEACH TERRINE

Red Muscat Granite, Aloe Vera