



3-Course Lunch 58⁺⁺ | 4-Course Lunch 68⁺⁺

12.00 pm to 2.30 pm

4-Course Dinner 68⁺⁺

6.00 pm to 10.00 pm

APPETIZER / SOUP

PAN-SEARED HOKKAIDO SCALLOPS +\$8

Crispy Kale, Apple-Cinnamon Puree,
Pickle Cucumber & Avruga Pearl

THAI-STYLE CRABMEAT TIMBALE +\$10

Kaffir Lime Aioli, Vietnamese Rice Net Chips,
Ikura Roe & Thai Basil Oil

HOME-CURED ASIAN SPICED SALMON

Pineapple Salsa, Micro Herbs Salad
& Black Garlic Aioli

PAN-SEARED FOIE GRAS +\$6

Soursop Gel, Cashew Nut Maltose & Pandan Brioche

FOREST MUSHROOM VELOUTÉ

Shiitake Mushroom & Blue Cheese Toast

MAIN COURSE

CHICKEN SUPREME

Cheesy Kumara Puree, Pickle Cauliflower,
Confit Tomato & Kaffir Lime Tamarind Jus

BLACK ANGUS FILET MIGNON +\$14

Truffle Potato Puree, Green Asparagus, Macadamia
Nut, Crispy Garlic & Veal Jus

BRAISED BEEF CHEEK

Wild Rice, Grilled Broccolini, Garlic Mash
& Asian Pepper Sauce

PAN-SEARED BARRAMUNDI

Lemongrass, Barley Vongole, Asparagus
& Cured Organic Egg

CHILI CRAB GNOCCHI +\$12

Shaved Truffle, Sous Vide Egg, Seaweed Dust,
Rice Crumb & Scallion Oil

DESSERT

YAM MOUSSE GÂTEAU

Served with Coconut Gelato

MILO TIRAMISU

Served with Mascarpone Ice Cream

BANDUNG CREME BRÛLÉE

GULA MELAKA SAVARIN

Served with Confit Strawberry

NEST AT ONE FARRER WINE LIST

SPARKLING WINES & CHAMPAGNES

NV Dom Perignon \$480

Made from a blend of Chardonnay and Pinot Noir, expect aromas of almond and powdered cocoa on the nose that will gradually develop into hints of white fruit and dried flowers. Experience the champagne's maturity in the classic toasted notes that provides a rounded finish. On the palate, it treads a boundary between weightlessness and density, with a taste that elegantly lingers on a spicy note.

NV Krug Grande Cuvee \$400

Deep golden colour that bubbles fine and vivacious, predicting fullness and elegance. Aromas of flowers in bloom, ripe & dried fruit, marzipan, gingerbread, and citrus fruits. Flavour notes of hazelnut, nougat, barley, sugar, jellied citrus fruits, almonds, brioche, and honey.

NV Egly-Ouriet Brut Tradition \$260

Rich, resonant and expressive on the palate, but with freshness that is now part of the house-style. The Brut Tradition is wonderfully complete with notes of dried pear, smoke, crushed flowers, and chamomile. A finely knit mid-weight Champagne with wide appeal.

NV Bruno Paillard Brut \$200

Lively and vivacious, thanks to a low dosage of aromas on the nose that echoes in the mouth. Primary flavours of citrus, almonds, and toasted bread are soon joined by redurrant jelly and dark fruits like cherry, fig, and blackberry. The palate is full and long with an exceptionally clean finish.

NV Paul Goerg \$140

Straw-yellow in colour with hints of gold. Delicate and lasting mousse with fine and continuous bubbles. A subtle nose of acacia flowers and notes of citrus, ending with the rich flavor of yellow fruits and fried bananas. Perfectly balanced on the palate between the crispness of Chardonnay and the creaminess of Pinot Noir.

Le Contesse Prosecco Brut \$26 (per glass) \$98 (per bottle)

Soft straw-yellow colour with a refreshing bouquet, fruity aroma and a touch of golden apple, Williams pear, and white blossoms.

WHITE WINES

Louis Jadot Chablis Blanchot Grand Cru \$340

Bright colour with a hint of pale gold. This wine made from grapes grown on slopes with an eastern orientation has plenty of weight and a rich texture on the palate. The aromas are what you would expect from grapes picked at optimal ripeness, while the palate shows great balance.

Chablis, France

Chateau Latour-Martillac Blanc, Pessac-Leognan \$280

Intense and expressive on the nose with a variety of aromas starting with notes of lemon, apricots, white peaches, and verbena. The density and volume are backed by crisp acidity. The finish is complexed and fresh.

Pessac-Leognan, France

M. Chapoutier Organic Alsace Riesling Lieu-Dit Buehl \$220

Golden yellow colour with green tints, limpid and brilliant. Exhibits exotic fruit aromas such as pineapple and mango with a slight hint of mineral notes and blossoms conferred by the solar characteristics of south-facing slopes.

Alsace, France

Maison Chanzly Mercurey 1er Cru Clos Du Roy Blanc \$210

The wine has aromas and flavors of green apple and lemon. It is defined by its structure and expression of minerality. White Burgundy vinified in stainless steel tanks emphasizes its freshness while aging in French oak barrels lends accents of toast and vanilla.

Cote de Beaune, France

Villa Huesgan Riesling Enkircher Steffensberg Rieling Kabinett \$190

An aromatic nose with expressive fruits like apricot and peach, candied lemons, white lilies, and hints of mild herbs. Beautiful balance of sweetness and acidity, delicate and elegant with remarkable length. A classic from the Mosel and an elegant food match

Mosel, Germany

Fournier Pere & Fils Sancerre L'Ancienne Vigne Blanc \$180

Known for its gold-green color, the nose is dominated by floral notes and assion fruit aromas. The palate is tense but balanced with boxwood and blackcurrant buds. A cellaring wine, renowned for its great regularity over the years.

Pessac-Leognan, France

**Fournier Pere & Fil Pouilly-Fume
Grand Cuvee \$170**

The color is pale with golden highlights. Captivates the nose with the complexity of mangoes and blackcurrant bud aromas. The palate is opulent and luscious.

Loire Valley, France

Margan Chardonnay \$160

This wine has a lovely balance of savoury aromas, pure fruit, and refreshing acidity. The palate is rich and textured with a long lingering finish of citrus fruit. The oak is subtle giving a touch of spice and frames the fruit without overpowering.

Hunter Valley, Australia

**Tobia Blanco Fermentado
De Barrica, Viura \$145**

Clear and brilliant. Golden yellow color with metallic brightness and a greenish tint. Enjoy a stream of clean, fragrant, and intense aromas from citrus fruits, pineapple, and quince as well as smoky hints of cinnamon and vanilla. Fresh and pleasant entry into the mouth with good fullness and volume. Creamy and bulky with good acidity. Long and persistent aftertaste with scents of honey and citrus notes

Rio, Spain

**Te Kairanga Estate
Sauvignon Blanc \$120**

Harmonious, lifted aromas full of tropical fruits, melon, and nectarine are balanced by floral and herbal notes. The palate is bright, smoothly textured and dry, with a lovely even flow of fresh crisp fruits and an elegant lingering acidity. This wine will pair beautifully with herb crusted snapper and couscous or an asparagus quiche.

Martinborough, New Zealand

**Leopard's Leap, Chardonnay
\$18 (per glass)
\$88 (per bottle)**

A lively combination of acidity and fruitiness. The palate reveals fresh red fruit flavours of cranberry, strawberry, and pomegranate accompanied by Pink Lady apple. The perfect aperitif and a versatile food companion to duck, Mediterranean cuisine, sushi, and an array of soft cheeses.

South Africa

RED WINES

**Louis Jadot Beaune 1er Cru Clos Des
Ursules Rouge \$350**

Beaune Premier Cru "Clos des Ursules" is a full, firm and rich wine. It is fine, with a slightly earthy bouquet and long, lush finish. A wine which perfectly balances elegance and power. It works harmoniously with delicate meat dishes as well as most cheeses.

Cote de Beaune, France

**Chateau Latour-Martillac Rouge,
Pessac-Leognan \$280**

Dark Colored and deep purple tints characterises aromas of black fruits and licorice, with light smoky notes. The wine offers a well-balanced and elegant structure. The mouth reveals silky tannins and a pleasant volume. The finale is long and intense.

Pessac-Leognan, France

**Bixio Poderi Amarone
Classico \$280**

Ruby red with light garnet reflections that intensify with aging. Features an intense characteristic scent with hints of red fruit jam and black cherry that closes with flavors of vanilla. It has a robust body with great impact yet harmonious with velvety notes of oak and toasted spices. The final note is characterised by a long persistence.

Veneto, Italy

**M. Chapoutier Cotes du Roussillon
Domaine De Bila-Haut Selection \$250**

Garnet-red, deep, and brilliant with purple highlights. Approachable, expressive, and complexed on the nose with aromas of very ripe elderberry, blackberry, pepper, and garrigue. Features tight but silky tannins with strong spicy scents, a lot of richness, a good length and an ethereal finale.

Languedoc-Roussillon, France

Oscar Tobia Reserva, Tempranillo \$240

Bright and clean deep red cherry color with shades of garnet on the border. An intense and elegant stream of aromas first show fruits such as dried prunes, cherries, and liquorice. Followed by spicy notes like black pepper, cloves, and nutmeg with a hint of tobacco leaves over a smoky background of toffee. On the palate it is gentle, velvety, and voluminous. Meaty, full bodied, and unctuous. Provides a rounded feeling in the mouth, ripe with a long and lingering finish polished by tannins with a spicy after taste.

Rio, Spain

Lindsay The Summit Shiraz \$240

This premium Shiraz has a deep colour with purple red hues. Dense, plump and juicy dark berries on the nose are enhanced with a hint of spice on the palate. Matured for 24 months in French and American oak to give subtle vanilla characteristics; this full-bodied wine is long and fine on the palate, with soft chalky tannins that linger in the mouth. Enjoy now or cellar over the next 15 years.

Barossa Valley, Australia

**M. Chapoutier Chateauneuf-du-Pape
La Bernardine Rouge \$210**

Features an intense crimson-red colour with complexed, yet subtle aromas. Strong scent of blackcurrant and plum is followed by roasted coffee and cinnamon, cherry and morello cherry. On the palate, a lingering taste of spicy and fruity aromas.

Rhone Valley, France

Maison Chanzy Mercurey 1er Cru Clo Du Roy Rouge **\$200**

The red burgundy promises complexed aromas and flavors of the Pinot Noir with notes varying from red strawberries to black cherries with earth, spice, herbs, and flowers. It is typically a medium-bodied wine, with high acidity that allows it to age well and pair easily with a wide range of food.

Cote de Beaune, France

Lagrange Martillac Rouge, Pessac-leognan **\$180**

Garnet body with hints of violet. The nose is dominated by the aromas of red cherries, Redcurrants, and black berries. A lovely attack in the mouth, smooth with beautiful fruity notes lightly oaked. On the finish, a fine balance and soft tannins. This wine is best kept for 5 to 6 years. Enjoyed with steak, other grilled meats, or rich cheeses.

Pessac-Leognan, France

Chateau Haut Saint-Brice, St Emillon Grand Cru **\$170**

Dark crimson in colour with purple flashes. The nose is dominated by aromas of ripe, almost jammy fruit. On the palate, medium-bodied fruitiness comes through with smooth, well-integrated tannins, leading to a long, harmonious, and remarkably fine finish.

St Emillon, France

Chateau Haut Caillou, Lalande de Pomerol **\$160**

Deep colour with flashes of crimson. The rich, clean nose combines the aromas of small red fruits and subtle oaky notes. Full-bodied on the palate with fine tannins and a marked texture.

Pomerol, France

Stoney River Marlborough Pinot Noir **\$120**

A fruit driven, contemporary style Pinot Noir that shows excellent ripe fruit and supple texture. Elegant and fresh, the wine displays light strawberry, cherry and herbal fruit flavours, enhanced by a period of maturation in French oak. The ideal partner for pasta, light game, antipasto, and charcuterie.

Marlborough, New Zealand

Leopard's Leap, Shiraz **\$18 (per glass)**
\$88 (per bottle)

Medium-bodied with typical Rhône-style characteristics. Nose is lively with aromas of blackcurrant, blueberry and cherry intertwined with subtle whiffs of vanilla. Beautifully balanced palate with layers of dark fruit and oak spice flavours with a well-defined tannin structure ensuring a lingering aftertaste.

South Africa

DESSERT WINE

2003 Oremus Tokaji Aszu 6 Puttonyos **\$320**

Clean with intense gold colour. On the nose, there are floral aromas with fruity apricot and honey balsam. A balanced and structured taste with a lingering long finish.

Tokaji, Hungary

2011 The King's Sticky End Noble Sauvignon Blanc **\$140**

Enticing and expressive on the nose with ripe peach, lychee, and fig alongside subtle nutty notes. Intensely concentrated flavours of honey and ripe nectarine with a citrus lift.

Malborough, New Zealand

2011 Beelgara Botrytis Semillon **\$120**

Pale gold in colour. Nutty almond aromas are complemented by rich honeycomb, subtle French oak and orange rind characters. On the palate, appealing sugared-mixed citrus rind is deliciously balanced with sun-dried apricot characters and lingering soft oak.

Riverina, Australia

2011 Quady Elysium **\$100**

An aroma of roses accompanied by dark fruit, cherry, and strawberry - balanced with fruit acidity to finish clean. On the nose, it is deep and very sweet with a hint of violets and candied fruits.

California, USA

SCOTTISH SINGLE MALT WHISKEY

Glenfiddich 18 yrs	\$600
Aberlour 16 yrs	\$440
Glenfiddich 15 yrs	\$400
Auchentoshan Three Wood	\$380
Aberlour 12 yrs Double Cask	\$360
Glenmorangie Nectar D'or	\$340
Macallan 12 Sherry Oak	\$320
The Singleton	\$260
Glenmorangie Original	\$220

TAIWANESE SINGLE MALT WHISKEY

Kavalan King Car Whiskey	\$280
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JAPANESE SINGLE MALT WHISKEY

Hakushu 25yrs	\$5,400
Mars Maltage 3 Plus 25	\$2,000
Hakushu 14 Single Cask	\$1,800
Karuizawa 1st Cask Release	\$1,100

BLENDED WHISKEY

Scottish Blended Whiskey	
Johnnie Walker Blue	\$700
Royal Salute 21yrs	\$700
Chivas Regal 18	\$380
Johnnie Walker Gold	\$280
Chivas Regal 12	\$180
Ballantine's Finest	\$120

BOURBON BLENDED WHISKEY

Bourbon Four Roses Single Barrel	\$280
Blanton's Gold Edition	\$280
Hudson Manhattan Rye	\$280
Bourbon Jack Daniel	\$200
Wild Turkey	\$140
Bourbon Jim Beam White Label	\$120

IRISH BLENDED WHISKEY

John Jameson	\$180
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JAPANESE BLENDED WHISKEY

Ichiro's Mizunara Wood Reserve	\$540
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NEST AT ONE FARRER

In redefining its dining concept for the age of safe distancing, One Farrer Hotel presents the Nest at One Farrer, the pinnacle of private dining experience. Located high above the heritage district of Little India, the 13 exclusive venues ranging from villas to dining studios offer sweeping city vistas while encapsulating diners in safety and opulent comfort.

Choose from set menus that offer gourmet experiences in a private dining room at exceptional value, or request a bespoke menu by the hotel's award-winning culinary team where the sky is truly the limit of indulgence.
