



Media Release
For Immediate Release

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Bespoke Private Dining Experience - Nest at One Farrer

May 2023 – 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, guests can enjoy the new executive menus in our private studios. Each dish is an intricate creation that brings them on a gastronomic journey. Savour them with our curated wine recommendations for a wholesome private dining experience.

For more luxurious settings, look no further than the five villas: Orchid, Lotus, Jasmine, Peony and the prestigious Presidential Villa. Adorned in fresh floral décor, they feature outdoor patios and living areas with modern connectivity, making them perfect for a variety of corporate engagements and social events. Attached bedrooms also provide guests the option of a stayover at preferential rates.

Signature picks from the executive menus include Kaya Toast Foie Gras, Ceviche Hokkaido Scallop, Ginseng Chicken Consommé and Mentaiko Mayo Halibut by Executive Chef Marcus Tan. Kaya Toast Foie Gras involves a piece of Foie Gras that is accompanied by a charcoal grilled brioche, infused with Kaya. Ceviche Hokkaido Scallop is inspired by the popular Latin American Dish, which involves fresh Hokkaido Scallops that are marinated in Asian Citrus Soy dressing.

The Ginseng Chicken Consommé is double boiled over high heat to extract the clear essence and infused with ginseng. This concentrated essence is then double boiled again to elevate the taste of the consommé. Lastly, Mentaiko Mayo Halibut consist of fresh halibut that is skilfully pan-seared and baked with top-grade mentaiko mayonnaise.

Handmade sweet treats by Pastry Chef Wee include Citrus Symphony and Hazelnut Crunchy Royaltine. The Citrus Symphony is a harmonious combination of three citrus taste profiles: lemon curd, lime meringue and yuzu sorbet. This results in a refreshing ending to a satisfying meal. The Hazelnut Crunchy Royaltine consist of a slice of hazelnut cake accompanied with Miso Chocolate Crème and Raspberry Sorbet. Expect a mix of nutty and fruity taste profile.



Prior reservations are required. 4 course executive set lunch start from \$78++ and 5 course set dinner start from \$98++.

For reservations and enquiries, contact the Nest team at 6705 7828 or email to nest@onefarrer.com.

About One Farrer Hotel

One Farrer Hotel is the leading lifestyle retreat hotel-resort in Singapore defined by an intuitive and trend setting approach towards hospitality. It is situated in one of Singapore's heritage districts, Little India, with Farrer Park MRT station right at its doorstep. The hotel takes pride in its award-winning permanent collection of over 400 pieces of original contemporary abstract art from across Greater Asia, the largest of its kind in Singapore. Spanning over 20 Levels, residents can also explore 15 water and tropical gardens, including a fully operational Farm.

Distinctive dining experiences await you at One Farrer. At Escape Restaurant, enjoy hearty Western cuisine and interesting twists on local dishes within a garden setting. The hotel is also home to the pinnacle of private dining experiences. At the Nest at One Farrer, discerning diners may immerse themselves in lush ambience while dining on bespoke menus by the hotel's award-winning culinary team as well as a retinue of world-renowned guest chefs.

For media enquiries, please contact

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