

lovers'

Nordic
soiree

168* per couple

SAVOURY

Orange-poached Lobster

bleak roe, sour cream, lemon pulp, brioche

Swedish Salmon Gravlax

toasted blonde mustard seed, dill aioli, rye

Sea Urchin

potato pavé, girolles, juniper spice

Nordic Blue Cheese

cured fennel 'sandwich'

Venison

lingonberry, salted carrot, spruce aioli, frisee

Beef Short Rib

fermented cranberry hibiscus gel, pickled ginger sprout

Hay-smoked Duck Breast

cherry, red endive

Chèvre Cheese

pickled baby courgette, pine nut, mint, gourmet shell

SWEET

Strawberry Macaron • Raspberry Chocolate Fudge

Pistachio Strawberry • Yuzu Cloudberry Madeleine

Pecan Nut Caramel Tart



NOMAD CAVIAR PLATTER +88* per couple

classic blinis, crème fraiche, banana shallots,
chives, grated egg white, grated egg yolk

Price is listed in Singapore Dollars and subject to
service charge and prevailing government taxes.