



COMMUNAL DINING IN THE SKY!

\$88++

PER PAX
(MIN. 10 PAX)

STARTERS SHARING

Sourdough, artisanal
French butter, house
made leek ash butter

Oysters natural,
chardonnay mignonette,
lemon

Beef tartare, cured free
range yolk, charcoal aioli,
tapioca crisp

Whipped truffle
burrata, pangrattato,
onion jam, fig, tomato,
olive, basil, aged balsamic

Charcuterie, garlic toast,
pickles

MAINS INDIVIDUAL ORDER

Westholme Wagyu rump
cap MBS3-5+
Prawn butter, pressed
potato

Australian pink snapper,
lap cheong chilli jam,
mussels, cucumber,
samphire, ink aioli

French slow cooked
chicken breast, truffle
farce, herb spätzle,
smoked bacon, petite pois
jus

Spiced butternut pumpkin
ravioli, smoked buffalo
mozzarella, pine nuts,
burnt butter, verde

SHARING DESSERT

Pavlova, vanilla mascarpone, balsamic, strawberries &
compote, compressed kiwi, charcoal meringue

Guava & blueberry trifle, caramelized guava, blueberry
compote, fromage blanc, crumble

Earl grey tea nama chocolate

Chefs cheese plate, Tasmanian honeycomb, grapes,
quince, lavosh

CONTACT US FOR YOUR GROUP ARRANGEMENT

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