

# GASTROMONTH

## MICHELIN GUIDE • SINGAPORE

AKIRA BACK 

### Dinner Menu

White Fish Carpaccio Kombujime, Natto Powder

Foie Pie Umeboshi Jam, Oatmeal Crust

Turbot Tomato Dashi

Iberico Secreto Ssamjang, Endive Kimchi

Momo Peach Compote, Yogurt Mousse, Pistachio Dacquoise



#### MICHELIN Guide's Point of View

Named after the chef himself and decorated with his mother's paintings, it champions a communal dining concept with dishes meant for sharing among friends. The menu shows strong Korean and Japanese influences, while ingredients are flown in from around the world. His specialities include AB pizza, AB tacos, 'Perfect Storm', and 'Brother from Another Mother'. Sake lovers should try Nanbu Bijin, exclusively available here.

#### Address

30 Beach Road, Level B1M JW Marriott Hotel Singapore South Beach, Singapore 189763

#### TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email [info@gastromonth.com](mailto:info@gastromonth.com) 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly