

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

ALMA 

Dinner Menu

Hokkaido Scallop

Smoked Eel | Passionfruit | Vanilla

'Kuhlbarra' Barramundi

Boston Lobster | Squid Ink | Garlic Butter

White Russian

Espresso | Gula Melaka | Kahlua

Coffee or Tea



MICHELIN Guide's Point of View

A new team took over this space at the Goodwood Park hotel in 2016 and with it came new-look menus offering 6 or 8 courses at dinner, and a limited choice at lunch. The influences on the cuisine are largely European and contemporary and the ingredients are well chosen. The signature dishes include cold angel hair pasta with seaweed and lobster; lamb tartare with goat's cheese and tomato chutney; and crispy tofu with wild mushroom, black garlic and foie gras.

Address

22 Scotts Road, Goodwood Park Hotel, Singapore 228221

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 **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