

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

ASH & ELM 

Dinner Menu

Dashi Infused Egg Custard

Slow Cooked Spanner Crab, Parma Ham Powder and Caviar

Truffle Jerusalem Artichoke Soup

Sauteed Wild Forest Mushroom, Golden Croutons

Wagyu Striploin and Hokkaido Scallop

Carrot Puree, Kipfler Potato, Natural Jus

Garden

Sable Pistachio, Cassis Marmalade,
Light Strawberry Cremeux with Mara De Bois Sherbet



MICHELIN Guide's Point of View

There aren't many restaurants that are as good at hosting business lunches as they are for entertaining large family tables, but then this restaurant, within the InterContinental hotel, is unlike most. It serves a mix of dishes from across Europe, from three kitchens: one for cheese and charcuterie, one for wood-fired dishes and one for charcoal-grilled meats. The high ceiling adds grandeur to the large, contemporary and thoughtfully-lit room.

Address

80 Middle Rd, Level 1 Intercontinental Singapore, Singapore 188966

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