

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

BÉNI 

Dinner Menu

Mushroom

4 Types of Mushrooms

Ora King Salmon

Fennel Cream | Apple

Signature Scallop

Truffle Dressing | Celeriac

Irish Duck

Orange | Seasonal Vegetables

Heather Honey

Duo Grape | Lemon Verbena

Coffee or Tea, Mignardises



MICHELIN Guide's Point of View

In the Mandarin Gallery, this small, elegant restaurant offers contemporary French cuisine. The minimalist décor is designed so as not to detract from the food and the counter allows guests to watch the chefs go about their work. The top quality seasonal ingredients come largely from France and Japan and the two set menus change on a weekly basis.

Address

333A Orchard Road, Level 02-37 Mandarin Gallery, Singapore 238897

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