

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

BAM! 

Dinner Menu

Hokkaido Scallop Tartare, Sudachi Broth, Finger Lime,
Aosa Nori, Bonito Oil

Toretama Egg, Ponzu, Ikura, Layered Potato,
Crispy Chicken Cartilage

Braised Inaniwa Udon, Nameko Mushroom,
Black Fungus, Pickled Shimeji, Fatt Choy

Quail, Smoked Yoghurt, Pickled Beetroot, Pepper Crumble

Bam! Cheesecake, Spiced Salt-baked Pineapple,
Tropical Fruit Sorbet, Passionfruit



MICHELIN Guide's Point of View

Standing out from the crowd is never easy so sometimes you have to try something unusual. What makes this counter eatery so different is in its pairing of Spanish and Japanese cuisines to create an innovative and original style of tapas and one designed to be enjoyed with sake. They have over 80 different types of sake, with a team trained to recommend the perfect one. A renovation of the chic, understated space left it with a little more room.

Address

38 Tras St, Singapore 078977

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