

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

BASQUE KITCHEN BY AITOR

Dinner Menu

SNACKS

BURI

Yellowtail, Tomato Essence, Red Onion

SWEET PEAS

Charcoal Sweet Peas, Lardo, Garlic Flower

SQUID RICE

Charcoal-grilled Squid, Black Sesame Aioli, Squid Ink Rice

TENDERLOIN

Charcoal-grilled Angus Tenderloin, Classic Mash, Jus

MELON

Japanese Melon, Smoked Pear Jus, Ice Cream



MICHELIN Guide's Point of View

With chef Aitor at the helm, this team aims to redefine Basque cooking with more finesse and Asian influences. Most ingredients are imported from Japan or Basque. The seafood-biased set menu includes the signature oxtail bomba rice, where the meat falls off the bone after being braised for 12 hours in a flavoursome sauce. The two-storey building houses a cosy dining room, a garden, a bar and an open kitchen with four counter seats.

Address

97 Amoy Street, Singapore 069917

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