

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

CORNER HOUSE

Dinner Menu

Amuse-bouche

Gillardeau Oyster Cucumber, Yuzu Kosho, Mint,
Crème Fraiche, Kristal Caviar

A4 Toriyama Wagyu Kyoho Grape, Ginnan,
Fourme d'Ambert, Sherry Endive

My Interpretation of Kaya Toast Pandan, Coconut,
Gula Melaka, Muscovado Sablé, Pineapple

Petits Fours



MICHELIN Guide's Point of View

When your restaurant occupies a colonial house, dating from 1910, within the Botanic Gardens, it stands to reason the kitchen will have an in-depth understanding of how best to use herbs and plants in the cooking process - indeed, the chef himself describes his contemporary cuisine as 'gastro-botanica'. There's a choice of three rooms: Claret Corner, The Verandah or Whispering Corner which overlooks the patio and is ideal for a romantic dinner.

Address

1 Cluny Rd, E J H Corner House Singapore Botanic Gardens, Singapore 259569

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