

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

JAG 

Dinner Menu

Canapé

Amuse-bouche

1st Course

*Savoie Herb, Vegetable

2nd Course

*Savoie Herb, Vegetable

3rd Course

*Savoie Herb, Vegetable, Seafood

4th Course

*Savoie Herb, Vegetable, Fish

Trou-normand

5th Course

*Savoie Herb, Vegetable, Meat

Pre-dessert

6th Course

*Savoie Herb, Chocolate, Fruit

**Indicates indigenous herbs of Savoie; hand harvested exclusively in Savoie, dried and shipped to Jag.*

***A complimentary glass of Bruno Paillard Extra Brut Premier Cuvée is included in this menu.*



MICHELIN Guide's Point of View

In his cooking, Chef Jeremy Gillon uses 40 dried herbs from the Savoie region of the French Alps, where he spent most of his career. But unlike typical Savoyard food that is heavy and greasy, his preparations are light in flavours, strong in creative flair. Sip herby cocktails and well selected wines at the lounge area on the upper floor, before embarking on an Alps-inspired culinary adventure in the dining room on the ground floor.

Address

76 Duxton Rd, Singapore 089535

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