

## ALMA, 2018 ❁

### PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

## Dinner Menu

**\$158++**

### SNACKS

#### KING CRAB

Petit Pois | Bergamot | Fine de Claire

#### RHUBARB

Foie Gras | Cumin | Cos Lettuce

#### GREEN ASPARAGUS

Veal Sweetbread | Lemon | Vin Jaune

#### SKREI COD

Brown Butter | Leek | Smoked Eel

#### KAGOSHIMA PORK

Gochujang | Wild Garlic | Dates

#### MANJARI 64%

Pear | Parsnip | Passionfruit

#### ALMA'S PETIT FOUR



### MICHELIN Guide's Point of View

A new team took over this space at the Goodwood Park hotel in 2016 and with it came new-look menus offering 6 or 8 courses at dinner, and a limited choice at lunch. The influences on the cuisine are largely European and contemporary and the ingredients are well chosen. The signature dishes include cold angel hair pasta with seaweed and lobster; lamb tartare with goat's cheese and tomato chutney; and crispy tofu with wild mushroom, black garlic and foie gras.

📞 +65 6735 9937

@ mail@alma.sg

📍 Goodwood Park Hotel, 22 Scotts Road,  
Singapore 228221

#### Opening Hours :

Monday to Friday

Lunch: 12.00pm to 2.30pm

Monday to Saturday

Dinner: 6.00pm to 10.00pm