

## BÉNI, 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.

### Lunch Menu

**\$ 88 ++**

CRAB  
Cauliflower

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SALMON  
Fennel | Apple

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MUSHROOM  
Cream | Truffle Royale

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SCALLOP  
Matsutake | Creamy Chicken

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AMADAI  
Gazpacho | Avocado

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FIGS  
Houjicha | Blackberry

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COFFEE OR TEA, PETITS FOURS

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### Dinner Menu

**\$ 238 ++**

KING OF GREEN HIRO GYOKURO

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CRAB  
Cauliflower

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LOBSTER  
Tomato | Beetroot

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MUSHROOM  
Cream | Truffle

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SCALLOP  
Celeriac | Truffle Dressing

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EGG  
Onion | Red Wine

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HOKKAIDO ABALONE  
Gazpacho | Avocado | Japanese White Eggplant

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YONEZAWA A5 WAGYU  
Potato | Madeira

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JAPANESE GRAPES

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PEACH  
ROSE

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COFFEE OR TEA, PETITS FOURS



### MICHELIN Guide's Point of View

In the Mandarin Gallery, this small, elegant restaurant offers contemporary French cuisine. The minimalist décor is designed so as not to detract from the food and the counter allows guests to watch the chefs go about their work. The top quality seasonal ingredients come largely from France and Japan and the two set menus change on a weekly basis.

☎ +65 9159 3177

@ enquiry@beni-sg.com

📍 Mandarin Gallery, #02-37, 333A Orchard Road, Singapore 238897

### Opening Hours :

Monday to Saturday

Lunch: 12.00pm to 3.00pm

Dinner: 7.00pm to 10.00 pm