

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

--

SCALLOP
Celeriac | Truffle Dressing

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KINMEDAI
Foie Gras | Ginger

--

MANGO
Herbs

--

COFFEE OR TEA, PETITS FOURS

Dinner Menu

\$ 238 ++

KING OF GREEN HIRO GYOKURO

--

CRAB
Cauliflower

--

LOBSTER
Tomato | Beetroot

--

MUSHROOM
Cream | Truffle Royale

--

SCALLOP
Celeriac | Truffle Dressing

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EGG
Onion | Red Wine

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CATCH OF THE DAY
Artichoke | Crab

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KOBE
Potato | Madeira

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PEACH

--

CHARENTAIS MELON
White Chocolate | Gin

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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.

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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