

BACCHANALIA, 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

\$ 9 5 + +

4-Course

First Course - Green beans

Second Course - Scallop

Main Course - Beef

Dessert - Pave

Dinner Menu

\$ 1 5 0 + +

5-Course

Amuse Bouche - Tomato

First Course - Foie

Second Course - Scallop

Main Course - Beef

Dessert - Tart


A Celebration of Seasonality and Flavours of Ingredients


Featuring a specially curated 4-course lunch menu and 5-course dinner menu using the finest ingredients from around the world, the seasonal produces are selected based on their maturity and maximum flavours. These menus are replete with exquisite dishes that are a tour de force.



MICHELIN Guide's Point of View

The idea here is that there are no barriers between you and the chefs - and with an open kitchen on both sides there's no danger of that. The Australian-born head chef has an impressive international résumé and his contemporary cuisine uses plenty of modern techniques while ensuring that the quality of the ingredients really comes through. The restaurant's understated glass façade offers few hints as to what's happening inside.

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Opening Hours :

Tuesday to Saturday
Lunch: 12.00pm to 2.00pm
Dinner: 6.00pm to 9.45pm