

IGGY'S, 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 & Dinner Menu

\$ 280++

SNACKS

Pintxos
Oeuf Cocotte 8 Gems Caviar
Iberico Croquette
Chirimen Jako Disc
Curry Scotch Egg

CEVICHE

Tai, Finger Lime, Lime Snow

KABURA AND ABALONE

Jamon & Pepper, "Pork Noodles", "Beetroot Tea"

CARABINERO RISOTTO

Sea Plants And Squid Ink Aioli

IGGY'S BURGER 2.0

Toriyama Wagyu, Tomato

CHEESE & TRUFFLE

Fontina, Gruyere, Epoisse

DESSERT


WINES

2009, Bourgogne Blanc, Serafin Pere Fils
2011, Gevrey Chambertin, Serafin Pere Fils
2011, Nuits Saint Georges, Robert Chevillon




MICHELIN Guide's Point of View

Behind a discreet black door, hidden within the Hilton hotel, is one of Singapore's best known restaurants, which was given a major overhaul in 2016. The contemporary and elegant look includes a large window looking into the kitchen. The cuisine may appear quite simple but there's a lot of technique behind it and the ingredients are top class. Dishes to look out for include 'carabinero rice' and Spanish mackerel with tapioca pearls.

 +65 8188 3200

 info@iggys.com.sg

 Hilton Hotel, Level 3, 581 Orchard Road,
Singapore 238883

Opening Hours :

Tuesday to Saturday
Lunch: 12.00pm to 1.30pm (Last Seating)
Dinner: 7.00pm to 9.30pm (Last Seating)