

EVENING SOIREE WITH SUNTORY WHISKIES

Date : 11 May 2017, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Bar on 5 | 333 Orchard Road, Level 5, Mandarin Orchard Singapore,
Singapore 238867
Dress Code : Smart Casual
Price : S\$ 64.00++ (Payment by MasterCard)
S\$ 80.00++ (Other payment modes)

Menu

Appetizer

Truffle Fried Fish Cake
Stick Vegetable Salad MISO Bagna Frieda Dip Sauce
Egg To-Fu with Sea Urchin
Japanese Potato Salad

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Buffet Serving:

Appetizer

Japanese Omelette
Fried Chicken with Tartar Sauce
Sweet & Tender Simmered Pork
Stir Fried Burdock Root and Lotus Root

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Sushi & Sashimi

Tuna
Yellow Tail
Salmon
Scallop
Sea Food Cup Sushi

Condiments:
Wasabi, Gari, and Soyasauce

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Robata yaki

Chicken and Leek
Liver
KUMAMOTO Beef
Yellow Tail Cheek
Oyster

Condiments:
Japanese Mixed Chili, Yuzu Pepper, Ponzu Sauce and Lemon

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Kushikatsu

KUMAMOTO Beef
Quail Egg
Camembert Cheese
Prawn Paste and Bread

Condiments:

Japanese Mayonnaise, Tonkatsu Sauce, Japanese Mustard, Sesame Dressing,
Chili Ketchup and Lemon

Featured Beverages

Jim Beam Citrus Highball
Chita served Neat
Chita Highball

*Menu details accurate as at 19 April 2017 & subject to changes