



665°F SIGNATURE DINNER SET

4-course | 108 per person
+80 wine pairing

Signature Sourdough Bread, Seasonal Dip

Starter

Amberjack Ceviche

Tangerine, Charred Shishito Pepper, Sea Grapes

OR

Applewood Smoked Burrata

Cameron Highlands Heirloom Tomatoes, Apple Balsamic Vinegar, Basil

Soup

Red Kuri Squash Bisque

Pistachio Pesto

Main

USDA-certified Prime Beef Tenderloin, 200gram, Steak Compound Butter

OR

  **Kombu Grilled South Patagonian Toothfish, White Miso, Burnt Lime**

OR

   **Sunchoke Risotto, Charred Broccolini, Candied Pine Nuts, Chives**

Served with:

 **Triple Cooked Kipfler Potatoes, Rosemary**

 **Organic Green Asparagus, Shallots, Extra Virgin Olive Oil**

Dessert

Organic Apple & Cranberry Crumble

Macadamia, Sulawesi Vanilla Ice Cream

Coffee or Tea

 Chef's Signature  Vegetarian  Alcohol  Gluten  Nuts  Pork  Dairy  Shellfish

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST



665°F SIGNATURE DINNER SET

5-course | 158 per person
+100 wine pairing

Signature Sourdough Bread, Seasonal Dip

Starter

Amberjack Ceviche

Tangerine, Charred Shishito Pepper, Sea Grapes

OR

Applewood Smoked Burrata

Cameron Highlands Heirloom Tomatoes, Apple Balsamic Vinegar, Basil

Soup

Langoustine Bisque

VSOP Cognac, Saffron Rouille

Between

Grilled Australian Octopus

Laksa Verde, Piquillo Pepper, Sea Herbs, Black Olive Oil

Main

N34 Garnet Full Blood Wagyu 150g, Caramelised Shallot & Black Garlic Jus

OR

   **MSC-certified Half Maine Lobster, Garlic Butter**

OR

    **Sunchoke Risotto, Charred Broccolini, Candied Pine Nuts, Chives**

Served with:

  **Triple Cooked Kipfler Potatoes, Rosemary**

 **Organic Green Asparagus, Shallots, Extra Virgin Olive Oil**

  **Chipotle Maple Corn Ribs**

Dessert

Pineapple Tarte Tartin

Gula Melaka, Coconut Ice Cream

Coffee or Tea