

FORMULA 1 SINGAPORE AIRLINES SINGAPORE GRAND PRIX 2024

A sensational weekend awaits at the Sky Suite. Awaken your palate as you indulge in tantalising cuisine made with the finest ingredients, paired with premium beverages from our in-suite bar.

Just above you at the Sky Terrace, take in the stunning sights of the Marina Bay Street Circuit whilst savouring signature local dishes as well as international fare featuring renowned restaurants. You can also sip on delightful cocktails under the stars.

Your culinary journey today features a specially curated menu
by our panel of award-winning chefs.

Tea Reception
3.00pm to 5.30pm

Caviar Service
5.30pm to 6.30pm

Dinner
6.30pm to 9.30pm

Dessert
8.30pm to 10.00pm

Supper
9.30pm to 10.30pm

TEA RECEPTION

Live Station

Fried Oyster Monaka with Cabbage and Mentaiko
Fried Button Mushroom Monaka with Cabbage (V)

Wagyu Beef Cheek Shakshouka
Thai Otah with Abalone
Spicy Mango Mont Blanc Tart
Guanaja Mandarin and Buckwheat Cake

Caviar Station

Blinis | Crème Fraîche | Chives | Egg Mousseline

DINNER

Appetisers

Steamed Tiger Prawn with Thai Style Quinoa Salad
Japanese Seafood Salad and Wakame
Charred Wagyu Beef Salad with Radish Kimchi
Duck Rillettes Gâteaux with Passion Fruit and Apple
Butternut Squash Salad with Roasted Sesame Dressing (V)
Celtuce Stem, Black Fungus, and King Oyster Mushroom (V)

Selection of Bread

Main Course

Seared A5 Miyazaki Wagyu Ribeye with Ponzu Sauce

Guineafowl with Du Puy Lentil Ragoût
Steamed Black Cod with Braised Mushroom and Eggplant
Italian Lobster Cioppino
Moroccan Vegetable and Chickpea Cassoulet (V)
Butter Rice with Preserved Lemon (V)

DESSERTS

Live Station

Apple Tarte Tatin with Vanilla Ice Cream and Whisky Sauce

Coconut Caramel Cake
Pineapple and Bergamot Citron Savarin
Yuzu and White Peach Charlotte
Red Bell Pepper and Strawberry Chocolate Sphere
La Royaltine

SUPPER

Selection of Cheese with Condiments
Wagyu Beef Rib Army Stew with Sweet Potato Noodles
Deep Fried Frog Legs with Crispy Garlic
Four Cheese Sourdough Pizza (V)
Coffee & Tea

A vegetarian main course option is available upon request.

Sunday, 22 September 2024