



**Kris+**

GASTRONOMY  
SERIES



# **+ more rewarding gastronomic journeys**

The new Kris+ Gastronomy Series offers exclusive menus that let you +more privileges. Use miles on Kris+ to redeem your bill, or earn miles to enjoy even more perks.

Your gastronomical journey waits.

# PARTNERS X EARN RATE TABLE



## Instructions

- 1 Check out one of our partners' exclusive course menus.
- 2 Call to make a reservation at the participating partner.
- 3 Choose to make payment with cash, credit or debit card and earn up to 4X KrisPay miles.

Participating Partners	Usual MPD	Promo Earn MPD
Anglo Indian Cafe	2	6
Beurre	1	4
Les Bouchons	2	6
Mimi Restaurant	3	6
Perch	2	4
Red House Seafood	1	3
The Spot	2	4
UNA @ Alkaff	3	6
WAKANUI	2	4
Xin Cuisine	3	6

\*MPD refers to Miles Per Dollar

\*\*Promo earn rate is applicable from 9 Apr to 31 May 2021.



## **Priced at SGD90++ for 2 persons**

Add SGD38++ to include 1 Bottle of Wine

Buronga Hill Cabernet Sauvignon/Sauvignon Blanc or Montelvini Prosecco

### **AMUSE BOUCHE**

**Samosa**

### **APPETIZER**

(Choose any 1)

**Hara Bhara Kebab (V) | Tandoori Broccoli (V)**

**Chicken Tikka | Prawn Star**

### **MAIN**

**Dal Bukhara**

(Choose any 1)

**Butter Chicken**

**Indian Railway Mutton Curry**

**Paneer Butter Masala**

**Madras Prawn Curry**

(Choose any 1)

**Indian Bread**

Garlic Naan | Butter Naan | Tandoori Roti

(Choose any 1)

**Rice**

Plain rice | Saffron rice

### **DESSERT**

(Choose any 1)

**Rasmalai**

**Gulab Jamun with Ice Cream**

**Brownie with Ice Cream**

### **BEVERAGE**

**2 Glasses of Shirley Temple Mocktails**



**Priced at SGD58+**

**SALAD**

**Deep Sea Crab Salad**

With Coconut Lime Dressing

**STARTER**

**Spanish Mackerel**

With Uni Seaweed Sauce

**MAIN**

**Challans Duck Breast**

With Truffle Pate Tatin, Carrot Cinnamon Purée  
and Honey Yuzu Beurre Blanc

**DESSERT**

**Mayer Lemon Crème Brûlée**

With Champagne Gelato



## **Priced at SGD80++**

### **STARTER**

#### **Soupe a l'oignon**

(French Onion Soup)

- OR -

#### **Burgundy Escargots with Garlic Butter (9 pcs)**

- OR -

#### **Caprese Salad (V)**

### **MAIN**

(Choose any 1)

#### **Grilled Black Angus Rib Eye (300g)**

With "Vigneron" Butter

- OR -

#### **Assiette Bat D'Af**

(Lamb Skewer, Merguez, Harissa)

- OR -

#### **Grilled Filet of Salmon**

With "Passion Fruit Butter"

### **DESSERT**

(Choose any 1)

#### **Homemade Crème Caramel**

- OR -

#### **Crème Brûlée**

- OR -

#### **Double Chocolate Lava Cake**

### **BEVERAGE**

**1 Glass of Bordeaux Red Wine**



**Priced at SGD78++**

**APPETIZER**

**Plum Infused Vine Tomato and Honey Truffle  
Seafood Roll  
Mala Spring Roll**

**SOUP**

**Four Treasure Soup in Mini Pumpkin**

**1ST MAIN**

(Choose any 1)

**Smoked Honey Glazed Atlantic Cod**

**- OR -**

**Roasted Sakura Chicken Ballotine with Herbal Jus**

**2ND MAIN**

**Wild Asparagus with Chinese Aioli and Ikura**

**DESSERT**

**Lemon Grass with Lychee Jelly, Yam Paste with  
Corn Sauce and Peach Gum Tart**

**BEVERAGE**

**Complimentary Cocktail or Champagne**



## Priced at SGD80++ for 2 pax

### STARTER

(Choose any 2)

#### Field Mushroom Soup

With Sourdough Crouton, Extra Virgin Olive Oil and Chives

- OR -

#### Mesclun Green Salad

With Italian Dressing, Spiced Cashew Nuts and Pecorino Romano Cheese

### MAIN

(Choose any 2)

#### Local Duck Leg Confit

With Orange Carrot Mousse, Carrot Tarragon Foam and Pickled Mustard Seed Jus

- OR -

#### Grilled Australian Pork Jowl

With Braised Red Cabbage, Caramelized Apple and Apple Cider Jus

- OR -

#### Tiger Prawn & Sakura Ebi Capellini

With Garlic, Bird's Eye Chilli, Thyme, Extra Virgin Olive Oil and Lemon

- OR -

#### Capellini Marinara (V)

With Garlic, Cherry Tomatoes, Kalamata Olives, Capers and Extra Virgin Olive Oil

### DESSERT

(Choose any 2)

#### William Pear Crumble Tart (V)

With Champagne Vanilla Ice Cream

- OR -

#### Tunisian Polenta Cake

With Orange Citrus Syrup and Sea Salt Vanilla Ice Cream





## **Priced at SGD108++**

(Minimum 2 persons)

### **COURSE 1**

**Fresh Crab Meat topped with Fish Roe served  
with Steamed Egg White**

### **COURSE 2**

**Braised Australian Lobster with Superior Broth**  
(half Lobster / person)

### **COURSE 3**

**Abalone with Mushroom & Broccoli in  
Premium Oyster Sauce**

### **COURSE 4**

**Braised Ee Fu Noodle in Lobster Broth**

### **COURSE 5**

(Choose any 1)

**Chilled Mango Purée, Sago & Pomelo**

**- OR -**

**Warm Taro Paste**

### **BEVERAGE**

**1 Pot of Tea**

(Jasmine, Pu Er or Fragrant Rice)

\*This menu is only valid till 30 Apr 2021.



## Priced at SGD80++

### STARTER

#### **Cheese Bread**

With Unsalted Butter and Paprika Sea Salt

### APPETIZER

#### **Fjord Trout**

With Curry Mango Emulsion, Fennel, Zucchini,  
Green Mango and Salmon Roe

#### **Foie Gras De Canard**

With Red Apple & Medjool Date "Minestrone",  
Calvados and Black Vinegar Gel

### MAIN

(Choose any 1)

#### **Grilled Hamachi**

With Spring Onion Chimichurri, Ratte Potato,  
White Clams and Coconut Clam Broth

- OR -

#### **Asian Style Beef Short Rib**

With Barley Cep Porridge, Pickled Oyster  
Mushroom, Daikon and Sweet & Sour Glaze

### DESSERT

#### **Salted Plum Panna Cotta**

With Macerated Guava & Strawberry and  
Szechuan Pepper Strawberry Granita

**Priced at SGD120++****AMUSE  
BOUCHE****WAKANUI Spring Lamb Chop****APPETIZER****Kikorangi Blue Cheese Caesar Salad**

Romaine Lettuce, Apple, Endive, Anchovy,  
Crouton, Romano Cheese, Kurobuta Bacon

**NZ Little Neck Clam Chowder**

Clam, Clam Broth, Carrot, Potato, Celery, Onion

**Hot Smoked Salmon**

Green Tomato, Green Chili, Lemon Balm, Beetroot

**MAIN**

(Choose any 1)

**Ocean Beef Ribeye**

Canterbury Grass Fed Fillet,  
WAKANUI Spring Lamb,  
Sautéed Mushroom and Hand Cut Potato Wedges

- OR -

**Catch of the Day****DESSERT****Pavlova**

A classic New Zealand meringue-based dessert  
with whipped cream and fresh fruits

**Hokey Pokey Ice Cream**

Homemade Vanilla Ice Cream  
with Honeycomb Toffee



## **Priced at SGD88++**

(Minimum 2 persons)

### **STARTER**

#### **Duo Barbecued Meat Platter:**

Xin's Signature Roast Duck with Tea Leaves and Barbecued Pork Loin Glazed with Honey Sauce

### **SOUP**

#### **Double-boiled Cordyceps Flowers**

With Flower Mushrooms in Fish Bone Broth

### **SEAFOOD**

(Choose any 1)

#### **Baked Sea Perch with Japanese Miso Sauce**

- OR -

**Deep-fried Prawns coated with Salted Egg Yolk and Pumpkin Sauce**

### **GREENS**

**Stir-fried Green Vegetables**

### **MAIN**

**Poached Rice with Seafood in Superior Broth with Crispy Rice**

### **DESSERT**

**Chilled Purée of Mango, Sago and Pomelo with Ice Cream**

### **BEVERAGE**

**1 Glass of House Pour Red or White Wine**



## Priced at SGD118++

(Menu comes with 1 Complimentary Tapas & 1 Glass of Cava)

### AMUSE BOUCHE

#### Pan Con Tomate y Chorizo

Crystal Bread with Fresh Grated Tomato  
and Iberico Chorizo

### COURSE 2

#### Langosta Pochada

Poached Lobster with Pasa Rosa, Shallot,  
Ranch and Paprika

### COURSE 3

#### Medusa de Calamar

Spanish Noodle on Scallop Shell, Sofrito, Crispy  
Baby Squid and Garlic Aioli

### COURSE 4

#### Consomé De Tomate

Tomato Consommé with Goat Cheese, Heirloom  
Cherry Tomato and Hokkaido Scallops

### COURSE 5

#### Wagyu A La Parrilla

Char-Grilled Wagyu Tri-Tip with Padron Pepper,  
Butter Roast Mushroom, Salsa Espanola  
and Potato Foam

### DESSERT

#### Bunuelos De Viento

Spanish Donuts with Dark Chocolate Sauce  
and Snow Sugar

**COMING SOON**  
15 Apr 2021