



KRIS+

GASTRONOMY
SERIES



+ more rewarding gastronomic journeys

Delight your taste buds with the Kris+ Gastronomy Series, a selection of exclusively created dining menus.

Be rewarded with 15 miles per \$1 spent at participating restaurants* or use miles to offset your bill. Only with Kris+.

Your gastronomic journey awaits.

+ Pro Tip

Additional \$10 rebate:

Dine and pay (\$70 min. spend) with Mastercard® through Kris+; rebate credited into your Kris+ app. T&Cs apply.

*Gastronomy special miles earn rate is applicable from 4 May to 30 June 2022.

HOW TO EMBARK ON A GASTRONOMIC JOURNEY

1 BROWSE & PICK

Select the Gastronomy dining menu you want to experience

2 PRE-PURCHASE

Purchase a menu voucher with Kris+, and call the restaurant to make reservations

3 ENJOY

Have a gastronomic experience and earn 15 miles / \$1 spent

PARTICIPATING RESTAURANTS

ALEGRÍA
SINGAPORE

Amo

Art

SINGAPORE
BEE CHENG HIANG
Grillery

BOTANICO
at THE GARAGE

ENJOY
享受
EATING HOUSE AND BAR

GEMMA
STEAKHOUSE

JARRELL'S
ASIAN WESTERN CUISINE

LEAVANT

LeVeL33

Mikuni

mimi

MONTI

Perch

Si Chuan
Dou Hua
Restaurant
四川豆花飯莊

SO
FRANCE
Le bistro-epicerie

THE
SPOT

TONITO
LATIN AMERICAN KITCHEN

WAKANUI
GRILL DINING ■ SINGAPORE

C.U.I.S.I.N.E
CHINESE RESTAURANT
新故鄉酒樓

*Make your reservations via Makan+ on the Kris+ app to earn additional 100 miles.
Available for: Bee Cheng Hiang Grillery, Enjoy Eating House, Gemma, Jarrell's Bistro, Perch,
Si Chuan Dou Hua, So France, TONITO, Xin Cuisine Chinese Restaurant.

Priced at SGD39++ per pax

COCKTAIL FLIGHT BY ALEGRIA

FLIGHT 1

ORIHARA - Japanese Inspired

Gin, Japanese Umeshu, Sour Apple, Lime

FLIGHT 2

KOREAN MULE - Korean Inspired

Peach Soju, Lime, Ginger Beer & Angostura Bitters

FLIGHT 3

CHULITO - Mexican Inspired

Tequila, Grapes tincture, Agave, Lime & Firewater Bitters

Priced at SGD58 Nett per pax

*Advance reservations required.

Menu is subject to seasonal availability of ingredients.

SNACK**Marinated Olives**

Anchovies & Spiced Dressing

STARTER**Burrata Campana**

Mint & Basil Pesto, San Marzano Tomato,
Apple Balsamic

PASTA**Artisanal Trofie**

Oven Baked Wild Mushrooms, Pulled Beef
Shank & Orange Salmoriglio

MAIN

(Choose any 1)

Seafood al Cartoccio

Red Snapper, White Clams, Atlantic Squid &
Amalfi Lemon

- OR -

Charred Iberico Pluma

Tomato & Chickpea Hummus, Broccolini &
Chilli Vinaigrette

DESSERT**Ariaga Dark Chocolate Tart**

Hazelnut Praline & Orange Crema

Priced at SGD298 Nett per pax

*Advance reservations required. Menu is subject to seasonal availability of ingredients.

8-COURSE DEGUSTATION MENU

The tasting menu is designed as an eight-course gastronomic journey based on the tales and techniques of Executive Chef Daniele Sperindio, who draws ideas and inspirations from his Italian roots, culinary experiences abroad and the season's finest ingredients.

**MENU
INCLUDES**

Aperitivo, 4 Amici al Bar

Pane e Poesia

Cameo

Colazione nei Campi

Seaside

Scarpetta, a Way of Living

Christmas Dinner

Porto Antico

Pollice Verde

On the Shinkansen

Grandparents

Sunday Gathering... Closing Credits

Priced at SGD40 Nett per pair

STARTER

Soup of the Day

MAIN

(Choose any 2)

DIY Sliders

- OR -

Cappellini Carbonara

- OR -

Capsicum & Gourmet Bakkwa Pizza

- OR -

Gourmet Aglio Olio

DESSERT

Bakkwa Ice Cream

Served in two individual cups

ADD ON

WINE PAIRING

(At SGD11.90 per pax
or SGD18.90 per pair)

Chateau Ame de Musset

Paired with tasting portion of Sliced
Pork, Sliced Chicken & Minced Pork
Bakkwa

Priced at SGD98 Nett per pax

Available on Tuesdays – Thursdays & Sundays only.
(Served with a glass of house pour Red/ White Wine)

STARTER

Bread & Amuse Bouche

1ST COURSE

Aburi King Salmon

Ginger Shoyu Gel, Sesame Snow, Scallion Oil,
Pickled Chinese Turnip & Ogonori

2ND COURSE

Salted Baked Beetroot

Goat Cheese, Pickled Beetroot, Raisin &
Horseradish

3RD COURSE

Wild Mushroom Soup

Truffle Oil, Chive

4TH COURSE

Wagyu Beef Cheek

Asian Pesto, Barley Risotto & Spicy Papaya Salad

- OR -

12-Hour Sous Vide Kurobuta Pork Belly

Roasted Parsnip, Caramelized Parsnip Puree, Wild
Rice Puff

- OR -

Red Snapper

Assam Broth, Eggplant, Okra, Pine Nuts & Mint

DESSERT

Ondeh Ondeh

Kaya Ice Cream, Coconut Espuma & Gula Java
Sauce

- OR -

Valrhona Chocolate Merlot Cake

Feuilletine, Chocolate Pinot Noir

Priced at SGD108 Nett per pax

Available on Fridays – Saturdays, eve of & on Public Holidays.
 (Served with a glass of house pour Red/ White Wine)

STARTER

Bread & Amuse Bouche

1ST COURSE

Hokkaido Scallop Ceviche

Pineapple Gel, Japanese Cucumber, Kalamansi Chips, Ginger Flower, Pearl Onion

2ND COURSE

62.5° Onsen Egg

Chinese Preserved Sausage, Mushroom Duxelle, Bacon Cream Espuma, Brioche

3RD COURSE

Tomato Basil Soup

Basil, Extra Virgin Olive Oil

4TH COURSE

Crab Rissoni

Surf Crab, Deep-Fried Soft Shell Crab & Seaweed

5TH COURSE

Grilled Wagyu Hanging Tender +\$8

Jerusalem Artichoke, Asparagus, Sze Chuan Pepper Jus

- OR -

12-Hour Sous Vide Kurobuta Pork Belly

Roasted Parsnip, Caramelized Parsnip Puree, Wild Rice Puff

- OR -

Red Snapper

Assam Broth, Eggplant, Okra, Pine Nuts & Mint

DESSERT

Ondeh Ondeh

Kaya Ice Cream, Coconut Espuma & Gula Java Sauce

- OR -

Black Glutinous Rice

Toasted Rice Ice Cream, Fresh Coconut & Mochi Cake

Priced at SGD68 Nett per pair

Add SGD38 Nett to include 1 Bottle of Wine

APPETISER

Prawn Keropok w Sambal

SOUP

Peranakan Bakwan Kepiting

THE GRILL

Chef Joel's Special

BBQ Pork Cheek & Hainanese Chicken Satay

SEAFOOD

(Choose any 1)

Singapore Style Chilli Prawns w Mantou

- OR -

Crispy Barramundi Fillet in Chef Joel's Red Curry Sauce

MAIN

(Choose any 1)

Supreme Seafood Fried Rice

- OR -

Silky Egg Crispy Hor Fun

- OR -

Grandma's Te Kah Bee Hoon

ADD ON

**WINE
PAIRING**

(At SGD38 Nett)

1 Bottle of Wine

Priced at SGD238 Nett per pair

*Advance reservations required.

Menu is subject to seasonal availability of ingredients.

APPETISER

Burrata Campana

Beetroot Medley, Toasted Pine Nuts,
Pomegranate

12-Spices Swordfish Belly

Grilled Green Asparagus, Baby Artichoke
Aioli, Paprika

**ARTISANAL
PASTA**

Hand Shaped Eggplant Tortelli

Scampi, Zucchini Trombetta & Mint

32-Yolk Taglierini

Aged Parmesan Emulsion & Piedmont's
Hazelnuts

**GEMMA DUO
STEAK**

Jack's Creeks Black Angus Tenderloin [AU]

Jac Wagyu Butcher's Cut [AU]

Triple Cooked Potato Chips & Bone Marrow
Jus

DESSERT

Filo Pastry Cannelloni

White Chocolate Earl Grey Ganache &
Smoked Gelato



ASIAN WESTERN CUISINE

GASTRONOMY SERIES

Priced at SGD45++ per pax

STARTER

(Choose any 1)

Decadence (Pan Seared Foie Gras)

Soft Boiled Egg, Baby Spinach, Asian Style Mushroom Ragout, Balsamic Reduction

- OR -

Cure For Hangover (Venus Clams In Superior Broth)

Ginger, Garlic, Shao Xing Wine, Chilli Padi

MAIN

District 9 Pasta (Thai King Prawn)

Tom Yum Stock, King Prawn, Lime Leaf, Garlic & Squid Ink Spaghetti

- OR -

Minotaur Burger (Wagyu Beef Burger)

Brioche Bun, Kicap Manis Sauce, Grilled Onion, Lettuce & Tomato

DESSERT

Legacy of Eemin (Brown Sugar Sea Salt Panna Cotta)

Black Tea Jelly, Brown Sugar Crumble, Sea Salt Foam & A Shot of Baileys

Priced at SGD78 Nett for 4 Pax

*Advance reservations required.

Menu is subject to seasonal availability of ingredients.

LEVANT SHARING PLATTER FOR 4**PLATTER
INCLUDES****Smoked Duck & Truffle Samosas**

Mango Amba Sauce

Smoky Baba Ganoush

Warm Pita

Beef Kofta Sliders

Eggplant Fritter & Green Chilli Shatta

French Fries

Ras-el-Hanout Spice Mix

Priced at SGD148 Nett per pax**STARTER**

(Choose any 1)

Heirloom Tomato

Stracciatella Cheese, Compressed Grapes,
Seaweed Caviar, Malt Crisps, Smoked EVOO,
Aged Balsamic

- OR -**Charcoal-Grilled Fremantle Octopus**

Nduja, Roasted Peppers, Saffron Potato, Ink
Aioli

MAIN

(Choose any 1)

Local Seabass

Barley & Sustainable Crab Risotto, Sea
Vegetables, Gremolata
*(Served with a glass of Hannes Reeh Unplugged
Chardonnay)*

- OR -**Little Joe 100% Pasture-Fed Sirloin**

Housemade condiments - Stout Beer Jus, IPA
Onion & Roasted Yeast Cafe de Paris Butter, &
Chimichurri
(Served with a glass of Chateau Guibot)

SIDES**House Salad****Paris Mash**

Smoked EVOO

DESSERT

(Choose any 1)

IPA crème caramel

Smoked Berry Compote

- OR -**Burnt Pavlova**

Coconut Chantilly, Seasonal Fruit

Priced at SGD195 Nett per pair

Available exclusively for lunch only.

MAIN

Premium A5 Wagyu Steak
A5 Miyazaki Wagyu Sirloin

SERVED WITH

Vegetables

Steamed Rice

Chawanmushi Egg Custard

Pickles

Miso Soup

DESSERT

Dessert of the Day

Priced at SGD300 Nett per pax

*Omakase menu items may be refreshed.
Available exclusively for dinner only.

1st COURSE Signature 5 Eggs Kristal Caviar

2nd COURSE Sea Urchin

3rd COURSE Ikura

4th COURSE Kyushu Egg & Karasumi

5th COURSE Toro Sashimi served w Kyushu Soy Sauce

6th COURSE Miyazaki A5 Wagyu

7th COURSE Assorted Tempura

PAIRED WITH **Sake flight of 3 Sakes**



Priced at SGD138 Nett per pair

(Served with a glass of house pour Red/ White Wine)

- | | |
|---|--|
| 1st COURSE | Dim Sum Basket
Baby Abalone w Free Range Chicken Siew Mai, Blue Pea Mushroom Crystal Dumpling |
| 2nd COURSE | Treasure of the Sea
Simmered in superior stock w Chinese Dry-Cured Ham, Aged Chicken, Seafood, topped w Crab Roe Dumpling |
| 3rd COURSE | Crispy King Prawn w Roasted Sesame Sauce
Fried King Prawns tossed in Roasted Sesame Sauce & Cucumber Salad |
| 4th COURSE | Braised Dry Shiitake Mushroom w Abalone and Broccoli |
| 5th COURSE | Chef's Secret Recipe Cod Fish
Steamed-Fried Cod Fish cooked w Spicy Bean Sauce & Chef's Special Soya Sauce, served on top of Custard Steamed Egg |
| 6th COURSE | Crispy Pork Ribs w Red Wine Honey Plum Sauce
Steamed-Fried succulent and Crispy Pork Ribs, sauteed w Red Wine, Honey Plum Sauce & topped w Diced Preserved Plums |
| 7th COURSE | Seafood Fried Rice w Mentaiko Sauce
Traditional Chinese Seafood Fried Rice topped w Mentaiko Sauce & Ikura w Crispy Puffed Rice |
| 8th COURSE
(with top-up of \$10 per pax) | Dessert of the Day
Japanese Sweet Potato, Yam Paste w Corn Sauce & Crispy Shanghai Pancake |

Priced at SGD88++ per pax

Available from 11am to 2.30pm,
on weekdays lunch only, excluding Public Holidays.
(Served with 1 glass of house pour Red/ White Wine and
a choice of Coffee or Tea)

4-COURSE DEGUSTATION MENU

Opt for an Omakase experience when you order the 4-Course Degustation meal that includes an Appetizer, a Pasta, a Main and a Dessert that's well thought after and prepared specially by the Chef Felix. Dishes will be prepared with an element of surprise.

**MENU
INCLUDES****Appetizer****Pasta****Main****Dessert**



Priced at SGD94 Nett per pair

APPETIZER

(Choose any 2)

Field Mushroom Soup

Sourdough Crouton, Extra Virgin Olive Oil & Chive

- OR -

Hand-Chopped Salmon Tartare

Fried Nori, Pickled Wakame, Guacamole, Apple Vinaigrette

MAIN

(Choose any 2)

Local Duck Leg Confit

Orange Carrot Mousse, Carrot Tarragon Foam & Pickled Mustard Seed Jus

- OR -

Grilled Australian Pork Jowl

Braised Red Cabbage, Caramelized Apple & Apple Cider

- OR -

Pan Fried Red Snapper

Preserved Lemon & Tomato Concasse, Mashed Potato, Beurre Blanc

- OR -

Alfredo Linguine

Mustard, Smoked Chicken Breast, Pearl Onion & Parmigiano Reggiano

DESSERT

(Choose any 2)

William Pear Crumble Tart

Champagne Vanilla Ice Cream

- OR -

Tunisian Polenta Cake (V)

Orange Citrus Syrup, Sea Salt Vanilla Ice Cream

Priced at SGD100 Nett per pax

SI CHUAN DOU HUA UOB PLAZA OUTLET

- | | |
|------------------------------|---|
| 1st COURSE | 三小围碟
Three Delicacies Combination |
| 2nd COURSE | 黑虎掌鲍鱼炖鸡汤
Double Boiled Chicken Soup with
Abalone and Black Tiger's Paw
Mushroom |
| 3rd COURSE | 剁椒蒸太平洋鳕鱼伴秋葵
Steamed Cod with Preserved Chilli
& Okra |
| 4th COURSE | 杭州酒香东波肉
Hangzhou Style Braised Pork Belly |
| 5th COURSE | 生虾鸳鸯滑蛋河粉
Stir Fried Hor Fun with Prawn & Egg |
| 6th COURSE | 美国花旗参炖雪蛤
Double Boiled Hashima with American
Ginseng |
| COMPLIMENTARY | Tea and Pickles |

Priced at SGD135 Nett per pair

SI CHUAN DOU HUA UOB PLAZA OUTLET

1st COURSE

美国螺头炖牛肝菌鸡汤

Double Boiled Chicken Soup with
Sea Whelk & Porcini Mushroom

2nd COURSE

鸳鸯虾球

Large Prawn with Dried Chili &
Cashew Nuts, Deep Fried Prawns in
Passion Fruit Sauce

3rd COURSE

花雕蛋白班片面线汤

Poached Mee Sua with Garoupa
Fillet & Egg White in Chinese Wine

4th COURSE

宁夏枸杞王甜豆花

Homemade Bean Curd with
Wolfberries

COMPLIMENTARY

Tea and Pickles

Priced at SGD38 Nett per pax

*High Tea menu items may be refreshed.

Available daily from 2.30pm to 6.00pm.

SI CHUAN DOU HUA BEACH ROAD OUTLET

**PLATTER*
INCLUDES**

鱼籽烧卖

Steamed Siew Mai with Prawn

青团

Steamed Qing Tuan with Chicken

香煎

Pan-fried Crab Roll with Prawn and
Minced Pork Meat

香茜鸡冠饺

Steamed Prawn and Parsley Dumpling

北方水饺

Steamed Minced Meat Dumpling

炸春卷

Deep-fried Spring Roll

酸辣刀削面

Hot & Sour Sichuan Knife-shredded
Noodles

流沙包

Steamed Salted Egg Yolk Custard Bun

冰汁芦荟

Chilled Aloe Vera with Lime

COMPLIMENTARY Choice of tea

Priced at SGD68 Nett per pax

Minimum 2 to dine.

SI CHUAN DOU HUA KITCHENER OUTLET

- 1ST COURSE** 经典三式拼
Roasted Duck w Marinated Jellyfish,
Mushroom w Wasabi, "Chong Qing" Chilled
Chicken w Spicy Bean Paste
- 2ND COURSE** 节瓜干贝炖生鱼汤
Double-boiled Fish Soup w Marrow Melon
& Conpoy
- 3RD COURSE** XO虾球伴松露带子
Stir-fried Scallop w Celery in XO Chilli Sauce
- 4TH COURSE** 豆花酱煎鳕鱼扒
Pan-Fried Cod Fish in Homemade Soya Bean
Crumb Sauce w Dried Scallop, Sakura
Shrimps, Prawn Roe Sauce
- 5TH COURSE** 野菌扒碧菠豆腐
Braised Homemade Bean Curd w Assorted
Mushroom
- 6TH COURSE** 四川担担面
Sichuan Dan Dan Noodle
- 7TH COURSE** 桃胶一品露拼炸麻圆
Chilled Peach Resin w White Fungus, Lotus
Seeds, Figs & Deep-fried Sesame Glutinous
Rice Ball



Priced at SGD79 Nett per pax

Available exclusively for dinner only.

APPETIZER

White Asparagus w Petit Basque

White Asparagus, shaved Petit Basque Sheep Cheese, Gribiche Sauce, Avruga Caviar

MAIN

(Choose any 1)

Duck Breast w Potato Sarladaises

Duck Breast, Cherry Puree, Potatoes cooked with Duck Fat, Duck Jus, Broccolini

- OR -

Turbot w Blanche Sauce

Turbot Fish w bone inside, Glazed Potatoes, White Wine Sauce, Sweet Peas

DESSERT

Puit d'Amour

Traditional layered Puff Pastry w Raspberry filling

Priced at SGD94 Nett per pax

STARTER

Cheese Bread

W Unsalted Butter and Paprika Sea Salt

APPETIZER

Raw Hokkaido Scallop

Nam Jim Dressing, Lime, Sweet Potato,
Cashew Nut & Marigold

Foie Gras De Canard

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

MAIN

(Choose any 1)

Grilled Hamachi

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

- OR -

Asian Style Beef Short Rib

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

DESSERT

Saffron Coconut Rice Porridge

Apricot Compote, Orange & Guanaja
Chocolate Sorbet

Priced at SGD100 Nett per pair

STARTER

Quinoa Salad

Red & White Quinoa Salad, Pomegranate, Cotija Cheese, Honey Dressing

APPETIZER

Ala De Pollo Búfalo

Crispy Marinated Wing, Spicy Sauce & Jalepenos

MAIN

Fish Taco

Flour Tortilla, Crispy Fish, Tartare Sauce & Pineapple Salsa

Arroz Con Cangrejo

Crispy Softshell Crab, Squid Ink Rice, Paprika Oil & Charred Tomato

DESSERT

Chocolate Tres Leche

Spiced Chocolate Leche, Cake, Whipped Cream Berries & Candied Pistachio

COCKTAIL

Columbia

Tequila, Blue Curacao, Fresh Lemon Juice & Freshly Squeezed Orange Juice

- OR -

Aperol Paloma

Aperol, Tequila & Grapefruit Juice

Priced at SGD138 Nett per pax

**AMUSE
BOUCHE**

WAKANUI Spring Lamb Chop

APPETIZER

Kikorangi Blue Cheese Caesar Salad

Romaine Lettuce, Apple, Endive, Anchovy,
Crouton & Romano Cheese

Seafood Chowder

Scallop, 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
Filet | WAKANUI Spring Lamb**

Sauteed Mushroom & Hand Cut Potato
Wedges

- OR -

Catch of the Day

DESSERT

Pavlova

Classic New Zealand meringue-based dessert
w whipped cream & fresh fruits

Hokey Pokey Ice Cream

Homemade Vanilla Ice Cream w Honeycomb
Toffee

Priced at SGD88 Nett per pax

Minimum 2 to dine.

Available exclusively for lunch only. Advance reservation is required.

1st COURSE

点心三拼:

鱼子虾饺, 杞子烧卖, 金天鹅

Dim Sum Platter:

Steamed Prawn Dumpling with Fish Roe,
Steamed Pork Dumpling with Wolfberries,
Deep-fried Yam Dumpling with Chicken &
Seafood filling

2nd COURSE

海鲜忌廉金瓜羹

Seafood & Cream Pumpkin Soup

3rd COURSE

蒜香焗三文鱼

Baked Salmon Fish with Garlic

4th COURSE

黑椒鸡丝炒乌冬

Stir-fried Udon with Shredded Chicken in
Black Pepper Sauce

DESSERT

蛋白生磨杏仁茶

Almond Cream with Egg White

COMPLIMENTARY

Glass of housepour Red/White Wine

Priced at SGD108 Nett per pax

Minimum 2 to dine.

Advance reservation is required for this Premium Set Menu.

1st COURSE

故乡三拼:

故乡茶皇鸭, 烧肉, 海蜇

Home-style Roast Duck with Tea Leaves,
Xin's Crispy Roast Pork with Mustard
Dip,
Jelly Fish

2nd COURSE

金汤蟲草花海味羹

Braised Pumpkin Soup with Seafood &
Cordyceps Flower Soup

3rd COURSE

蒜香焗三文鱼

Baked Salmon Fish with Garlic

4th COURSE

鲜菌扒时蔬

Assorted Mushroom with Seasonal
Vegetables

5th COURSE

大虾焖伊面

Braised King Prawn Ee-Fu Noodle

DESSERT

杨枝甘露雪糕

Chilled Puree of Mango, Sago and Pomelo
with Ice Cream

COMPLIMENTARY Glass of housepour Red/White Wine

B O N U S M I L E S R A T E S
F O R
G A S T R O N O M Y S E R I E S

Participating Restaurants	Usual MPD	Gastronomy Series MPD
Alegria	9	<p style="text-align: center;"><u>15 miles / \$1</u> spent</p> <p style="text-align: center;">Equivalent Rebate: <u>10%</u></p>
Amò	9	
ART	9	
Bee Cheng Hiang Grillery [^]	6	
Botanico at the Garage	9	
Enjoy Eating House [^]	6	
Gemma [^]	9	
Jarrell's Bistro [^]	6	
Levant	9	
LeVel33	9	
Mikuni	9	
Mimi Restaurant	9	
Monti	9	
Perch [^]	9	
Si Chuan Dou Hua [^]	9	
So France [^]	9	
The Spot	9	
TONITO [^]	9	
WAKANUI	9	
Xin Cuisine Chinese Restaurant [^]	9	

*MPD refers to Miles Per Dollar.

**Promo earn rate is applicable from 4 May to 30 June 2022.

[^]Make your reservations via Makan+ to earn additional 100 miles