



KRISFLYER EXPERIENCES

IN PARTNERSHIP WITH MASTERCARD

Set Menu *with optional wine pairing*

BY JEROEN ACHTIEN

* Please note that redemption does not include wine pairing.
Wine pairing is an additional \$205++ and payment must be made with Mastercard on the day of dining.



Char Coal: Bell Pepper, Lime, Yoghurt
Croque Jeroen: Tomato, Sbrinz Cheese, Beetroot
Adank's Brut (shaken by hand), Switzerland



Arctic Char
Avocado, Tamarillo, Jus of Pork Neck
2016 Passobianco, Franchetti, Sicily, Italy



Unforced Duck Liver, Oyster, smoked Eel, Jalapeño
2019 Riesling Robert Weil, Germany



Pikeperch
Cauliflower, Bacon, fermented Grape, Miso
Dawazakura Junmai Daiginjo Aiyama Sake, Yamagata, Japan

OR

Muotathal Lamb
Lamb Back Fillet & Neck Belly, Ramson, Pickled Cucumber
2018 Demascene Vineyards Cabernet Sauvignon, South Africa



Madras Curry
Felchlin Chocolat, Passionfruit Ponzu
2019 Bonvin Johannisbery Mount Fleuri, Switzerland



KRISFLYER EXPERIENCES

IN PARTNERSHIP WITH MASTERCARD

Vegetarian Menu *with optional wine pairing*

BY JEROEN ACHTIEN

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Arctic Char
Avocado, Tamarillo
2016 Passobianco, Franchetti, Sicily, Italy



Watermelon
Picalilli, Brioche, Black Garlic
2019 Riesling Robert Weil, Germany



Cruesli
Grains, Hummus, Lentils, Miso
Dawazakura Junmai Daiginjo Aiyama Sake, Yamagata, Japan



Beetroot
Potato, Eggplant
Macadamia, Shallots
2018 Demascene Vineyards Cabernet Sauvignon, South Africa



Madras Curry
Felchlin Chocolat, Passionfruit Ponzu
2019 Bonvin Johannisbery Mount Fleuri, Switzerland