

AT SKY ON 57

Flight Bar Valentine's Special

Cuisine of Chef Justin Quek

12th-14th February, 2016

Fresh oyster with ginger flower dressing
Foie gras terrine with poached red wine pear
Slow cooked Nordic salmon, Oscietra caviar, kaffir lime cream

Assorted petit fours

Served with two glasses of R&L Legras, JQ Selection,
Brut Rosé, Grand Cru, Chouilly, NV

\$142++ Parties of two guests