



Day & Date : 1 May to 3 May 2024
Time : 6.30pm, 7.00pm, 7.30pm (30 mins interval)
Venue : Alma by Juan Amador, 22 Scotts Road, Singapore 228221
Price : \$328.00++ / \$393.27 nett
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Snacks

By Chef Yew

Arctic Char | Radish | Watermelon | N25 Caviar

By Chef Yew

Japanese Eggplant Nibitashi, Hokkaido Scallop Aburi

By Chef Konishi

Ika | Glutinous Rice | Chorizo | Nonya

By Chef Yew

Hokkaido Amadai, Yuzu Beurre Blanc, Salmon Roe

By Chef Konishi

Pigeon | Foie | Cocoa | Condiments

By Chef Yew

Miyazaki Beef Tenderloin, White Miso Espuma

By Chef Konishi

Gouda | Coffee | Pistachio

By Chef Yew

Coconut, Passionfruit & Mango Mousse Verrines

By Chef Konishi

Petit Four

By Chef Yew

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that this collaboration is unable to accommodate to vegan, gluten free, milk protein allergy and celiac allergy.*