

KU DE TA, Bali's Mejekawi X Ryan Clift

DINNER MENU

CAVIAR

Crème Fraiche, Fried Doughnuts, Mushroom Powder

SEA URCHIN

Pain d'Epice, Lescure, Shiso Flower

CHICKEN WALDORF

Skins, Oyster Cream, Sesame, Celery

RAW BEEF

Enoki, Szechuan Oil, Chive, Soy

AGNOLOTTI

Shrimp, Lime Leaf, Chicken Brodo

KING FISH COLLAR

Chili Paste, Pickles, Celeriac

MASTER STOCK PIGEON

Mushroom Soy, Truffle, Potato

GOATS MILK

Salak Caramel, Sea Salt

BALI KOPI

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

Venue:

Tippling Club
38 Tanjong Pagar Road
Date:

Wednesday, 25 April 2018 – Thursday, 26 April 2018

Time:

7pm

Price:

\$230 ++ pp

Guest Chefs:

Benjamin Cross Stephen Moore Hosting Chef: Ryan Clift



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