

AWARDS & ACCOLADES

The Best of Singapore Service Star

Singapore Tourism Board 2011

Recognition of establishments committed to service excellence

House of Stars - 3 out of 3 Stars

Wine & Dine Singapore's Top Restaurants Awards 2016

Recognised as the best restaurant in its category

Best Ambience - Asian

Wine & Dine Singapore's Top Restaurants Awards 2016

Recognised as having the best ambience amongst Asian restaurants in Singapore

Best Dinner Experience (Asian) 2010 / 2014

Gourmet & Travel "G Restaurant Awards"

Recognised as the most outstanding Asian establishment in Singapore

Best Restaurants

Singapore Tatler 2001 - 2016

Recognised as one of the top dining establishments in Singapore

SWEET TEMPTATION

Anjeer Kulfi

homemade indian ice-cream made with fresh nutritious figs
20.00

Kesari Jalebi

sweetened crispy gram flour rings served with
wholesome reduced milk
22.00

Rasmalai

cardamom flavoured cottage cheese dumplings in sweetened milk
topped with roasted pistachio and almonds
20.00

Gulab Jamun

warm golden dumplings in rose saffron nectar syrup
20.00

Signature Dessert Sampler

combination of our signature desserts— kesari jalebi, anjeer kulfi, rasmalai
30.00

DESSERT WINE

FRANCE

BORDEAUX

Chateau d'Yquem 2008 (RP96) – 375ml 350

BARSAC

Chateau Clamens 1999 (RP96) – 375ml 210

AUSTRALIA

Elderton Sémillon Botrytis 2007 – 375ml 90

CANADA

Inniskillin Vidal Icewine Oak Aged 2013 – 375ml 160

USA

Robert Mondavi Winery Moscato d'Oro 2010 – 375ml 80

SINGLE MALT

Glenmorangie 18 years, Highlands	24
Auchentoshan Three Woods, Lowlands	19
Glenfiddich Gran Reserva 21 years, Speyside	42
Macallan 25 years, Speyside	85
Lagavulin 12 years Special Release, Islay	26
Amrut Fusion, Indian	20
Suntury Yamazaki 18 years Sherry Cask, Japan	65

COGNAC

Hennessy v.s.o.p.	18
Remy Martin v.s.o.p.	18
Hennessy x.o.	32

LIFE IS UNCERTAIN.

EAT DESSERT FIRST.

ERNESTINE ULMER

