



THE MAKING OF THE BALVENIE

AN INTERACTIVE DINNER

158++ PER PERSON

"THE LIFE OF BARLEY"

TOASTED BARLEY, MUSHROOM, PICKLED FUNGUS & CONFIT EGG

— THE BALVENIE DOUBLEWOOD 12 YO —

"FERMENTATION"

KINGFISH, FERMENTED APPLE & YUZU

— THE BALVENIE CARIBBEAN CASK 14 YO —

"DISTILLATION"

ARGENTINIAN RED PRAWN, STRACCATELLIA, STONE FRUIT & FERMENTED PRAWN BUTTER

— THE BALVENIE SPECIAL EDITION HAND CARRIED FROM THE DISTILLERY —

"MATURATION"

BARREL SMOKED TRI TIP, BLOOD SAUSAGE, BEETROOT & CELERIAC

— THE BALVENIE PORTWOOD 21 YO —

"THE MALT MASTER'S SERCET"

CARAMELISED APPLE, SMOKED CREAM & CRUMBLE

— THE BALVENIE DOUBLEWOOD 17 YO —

SMOKED CHOCOLATES

#SALTEDANDHUNG
#UNLISTEDCOLLECTION

PRICES ARE IN SINGAPORE DOLLARS, EXCLUSIVE OF 10% SERVICE CHARGE & 7% GOOD AND SERVICES TAX