

MONDAY UNDERGROUND SUPPER CLUB SERIES

SALTED
& HUNG

X *Bar*stories
a cocktail adventure

8TH OCT
Dave Koh

OYSTERS, FISH & CHIPS, GRILLED ABALONE
PAIRING: EDIBLE MOJITO
EDIBLE PINA COLADA

TUNA TARTARE
AVOCADO, GRAPES & LOTUS CHIPS
PAIRING: EAST COAST PARK
PLANTATION 3 STAR, LYCHEE, SOUR PLUM, LEMONGRASS & LIME

CRAYFISH
SQUID RISOTTO & CRAYFISH ESSENCES
PAIRING: THE BLUSHING FINN
KYRO GIN, RASPBERRIES, LYCHEE, CITRUS & CHERRY BLOSSOM

INFUSED GROUPER
PRAWN BUTTER & AGED SOY
PAIRING: YUZU
APPLEWOOD GIN, YUZU FROM KOCHI PREFECTURE & LEMONGRASS

MAYURA TRI TIP
BLACK PUDDING & BEETROOT
PAIRING: GETTING MEDIEVAL
SCOTCH, BEETROOT, MORELLO CHERRY, IPA & ORANGE BLOSSOM FOAM

FROZEN DAIQUIRI
7 RUM BLEND, PASSIONFRUIT, GUAVA, LIME & ORGEAT

MANGO
SZECHUAN & YUZU
PAIRING: STRAWBERRIES AND CREAM
STRAWBERRIES & BAILEYS

KEY LIME PIE
GOSLINGS, ADVOCAT, CALAMANSI & VANILLA

TOLBERONE
BLACK COW VODKA, CACAO WHITE, FRANGELICO
BUTTERSCOTCH SCHNAPPS & CHOCOLATE BITTERS

#SALTEDANDHUNG
#UNLISTEDCOLLECTION