

MONDAY UNDERGROUND SUPPER CLUB SERIES

SALTED
& HUNG

X

*Bar*stories
a cocktail adventure

12TH NOV
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