

COASTAL CURATIONS

a seafood dinner
10 - 12 december

R E S T A U R A N T

E M B E R



Chef Sufian Zain of Restaurant Ember & Chef Markus Dybwad of Snorre Food reunite once more to present 'Coastal Curations' - a dinner that revolves around the freshest and best sea produce from around the world, paired with wines from Enoteca. Available only from 10 - 12 December!

For bookings, please call +65 6347 1928, email info@restaurantember.com.sg or click here to book online.



M E N U

O Y S T E R

finger lime caviar, cucumber, rice wine vinegar

M A C K E R E L

cold potato puree, sour cream, ginger

K I N G C R A B

risonni, aonori, tomato dashi

B L U E M U S S E L S

sherry, leeks, smoked mayonnaise

A T L A N T I C C O D

duo of atlantic cod, chorizo, pepper coulis, lentils

C L O U D B E R R I E S

honey, hazelnuts

\$125++

Add \$58 for Wine Pairing by Enoteca

50 Keong Saik Road Singapore 089154, Hotel 1929
+65 6347 1928 | www.restaurantember.com.sg | info@restaurantember.com.sg

