



THE PINNACLE OF
PRIVATE DINING EXPERIENCE

Discerning diners may immerse themselves in lush ambience while dining on bespoke menus by the hotel's award-winning culinary team as well as a retinue of world-renowned guest chefs.



DELUXE PACKAGE
LUNCH 68** | DINNER 118**

3-Courses
1 Bottle Corkage Waiver

CONNOISSEUR PACKAGE
LUNCH 98** | DINNER 138**

4-Courses
2 Bottles Corkage Waiver

GOURMET PACKAGE
LUNCH 128** | DINNER 158**

5-Courses
2 Bottles Corkage Waiver

Dine in our tastefully appointed dining rooms with safe distancing measures and sanitised cutlery.

Curated selection of live performances to enhance dining experience.**

Premium wine selection available at a special rate. | Preferential rates for overnight stay subject to availability.

Complimentary parking for all guests. | Floral arrangements for dining tables.

*Bespoke menu subject to seasonality of ingredients and additional fees.

**Performances not inclusive in package and subject to additional fees.

Rates above not applicable for festive dining. | Usage of Presidential Villa subject to minimum spend.

Advance reservations of 72 hours required.

NEST AT ONE FARRER
D E L U X E P A C K A G E

LUNCH MENU

CARAMELIZED FRENCH ONION SOUP
Beef Stock, Parmesan Cheese
& Garlic Croutons

POUSSIN AND CHESTNUT BALLOTINE
Broccolini, Morels, Truffle and Potato Puree
& Port Wine Sauce

WHITE CHOCOLATE CHEESE CAKE
Almond Tuille, Strawberry Ice Cream
& Raspberry Sauce

DINNER MENU

CITRUS CURED SALMON LOIN
Pickled Tomato, Fennel Pollen, Charred
Sweet Onion, Crispy Fish Skin Lemon &
Caper Dressing

BUTTERNUT SQUASH VELOUTÉ
Colwick Cheese Tortellini, Pumpkin Seeds,
Puffed Rice & Red Shiso

TOURNEDOS ROSSINI
Striploin Fillet, Foie Gras, Asparagus
Spears & Truffle Curd Madeira Gravy

BANANA AND CARAMEL PARFAIT
Fresh Berries, Calamansi Puree, Toffee
Tuille & Peanut Ice Cream

NEST AT ONE FARRER

C O N N O I S S E U R M E N U

LUNCH MENU

BLUE SWIMMING CRAB CAKE

Burnt Aubergine Puree, Salsa Criolla with
Rockets, Salmon Roe Citrus Segments
and Dressing

SEAFOOD CONSOMMÉ

Chorizo and Prawn Dumpling, Baby Turnip,
Micro Cress

**ROASTED LAMB RUMP WITH
CRISP SWEETBREAD**

Courgette Moussaka, Dehydrated Tomato,
Caramelized Salsify Lamb Jus

SPANISH ORANGE CUSTARD FLANS

Lemon Sable & Vanilla Ice Cream

DINNER MENU

DUCK LIVER PARFAIT

Smoked Duck Breast, Pickle Cucumber,
Onion Marmalade Cherries Compote,
Brioche

COGNAC SCENTED CRUSTACEAN BISQUE

Red Shrimp, Seared Scallop, Mussel,
Avruga Pearl Sea Asparagus &
Baby Radish

**BARRAMUNDI WITH HONEY
MUSTARD CRUST**

Green Pea Puree, Soy Sauce Meringue,
Tomato Confit & Dill-Citrus Oil

ASIAN-STYLE BARBECUE BEEF SHORT RIB

Pickled Carrot with Crushed Peanuts,
Roscoff Onion, Mustard Maltose & Sherry
Veal Jus

**STRAWBERRY AND MACADAMIA
MILLE-FEUILLE**

Caramelized Almond Tuille &
Strawberry Sorbet

NEST AT ONE FARRER
G O U R M E T M E N U

LUNCH MENU

TAMARIND BRUSHED CHICKEN SUPREME
Charred Figs with Gorgonzola, Confit Onion,
Wild Rocket Salad & Vincotto Dressing

ITALIAN HEIRLOOM TOMATO CONSOMMÉ
Seared Scallop, Sea Asparagus
& Baby Radish

LEMON SOLE
Sea Salt Dehydrated Tomato, Fennel Salad,
Black Olives, Capers & Yuzu Butter Sauce

DROPER LAMB RACK CUTLET
Crisp Kale, Parmigiano Risotto Forest Berry
Red Wine Jus

**HOKKAIDO MILK SOUFFLÉ WITH ROAST
LEMON THYME PEACHES**
Lime & Mascarpone Sorbet

DINNER MENU

MAGURO TUNA TARTARE
Crispy Puffed Rice, Fresh Uni, Osietra
Caviar & Wasabi-Yuzu Emulsion

WHITE CLAM MISO SOUP
Wakame, Edamame, Grilled Octopus,
Ama Ebi & Ebiko Roe

GRATINATED MENTAIKO BLACK COD
Pickled Plum Tomato, Kunbu Quinoa &
Charred Romanesco

**BRAISED SHOYU ABALONE
CLAYPOT RICE**
Teriyaki Glazed Tajima Beef, Sous Vide Egg,
Garlic Crisps & Shaved Truffle

**JAPANESE NIKKA COFFEY GRAIN
WHISKY TART**
Tahitian Vanilla Bean Ice Cream

