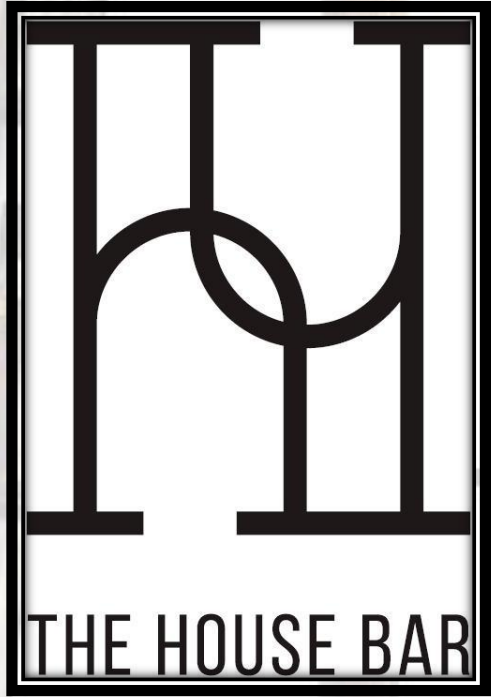
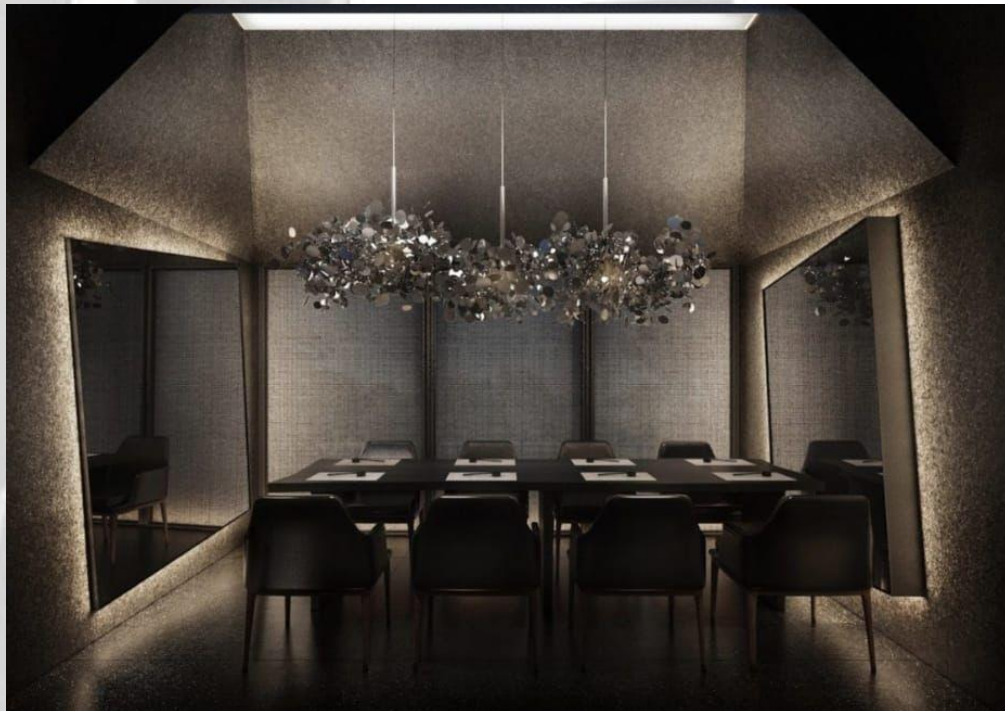


EVENT PACKAGES





The House Bar is a home away from home for the discerning after-dark audience. It specialises in artisan sake, craft cocktails, fine spirits and Japanese bar dining in a stylish, intimate space. The playful mix of dishes and cocktails are ideal for gatherings in the main bar, alcove or private dining room.



Dining Areas



Bar: 5 pax

Sofa: 7 pax

Sofa: 10 pax



Private Room: 8pax

Menu Highlights

Kenko mamori

Butler Beverage

5 bottles of Laurent Perrier Millesime (2008)

Wines

3 bottles of Domaine Digoia-Royer Savigny Les Beaune Dessus Les Vermots (2020)

Or

3 bottles of Tiefenbrunner Muller-Thurgau "Feldmarschall von Fenner" (2020)

Vintages subject to change

Juniper

A bottle of Roku

Or

A bottle of Ki No Bi (additional SGD 30 per bottle)

Unlimited flow of mixers

Non-alcoholic Beverage (For guests who do not consume alcohol & Upon Request only)

Bespoke mocktail

Chef's Selection Staples / Canapes / Pass Around

Hokkaido Scallop, Black Truffle & Kaluga Caviar

Toasted Baguette topped with Parma Ham & Avocado

Somen with Hokkaido Bafun Uni

Tiger Prawn with Wasabi Mayonnaise

The House Bar Sushi Roll

Yogurt Tart

Assorted Fruits Cup

En Musubi

Butler Beverage

Head Bartender's Selection

(Refreshing drink to kick start the event)

The House Cocktail Punch Bowl (30 servings)

Whisky

A bottle of Yoichi Single Malt

Or

Miyagikyo Single Malt

Unlimited flow of mixers

Non-alcoholic Beverage (For guests who do not consume alcohol & Upon Request only)

Bespoke mocktail

Chef's Selection Staples / Canapes / Pass Around

Hokkaido Scallop, Black Truffle & Kaluga Caviar

Toasted Baguette topped with Parma Ham & Avocado

Somen with Hokkaido Bafun Uni

Tiger Prawn with Wasabi Mayonnaise

The House Bar Sushi Roll

Yogurt Tart

Assorted Fruits Cup

Shigoto mamori

Butler Beverage

5 bottles of Shichiken Sparkling Sake

Beer

30 bottles of Asahi Super Dry (375ml)

Japanese Rice Wine (Sake)

3 bottles of Seasonal Sake 1800ml

Non-alcoholic Beverage (For guests who do not consume alcohol & Upon Request only)

Bespoke mocktail

Chef's Selection Staples / Canapes / Pass Around

Hokkaido Scallop, Black Truffle & Kaluga Caviar

Toasted Baguette topped with Parma Ham & Avocado

Somen with Hokkaido Bafun Uni


Tiger Prawn with Wasabi Mayonnaise


The House Bar Sushi Roll

Yogurt Tart


Assorted Fruits Cup

Get In Touch


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