



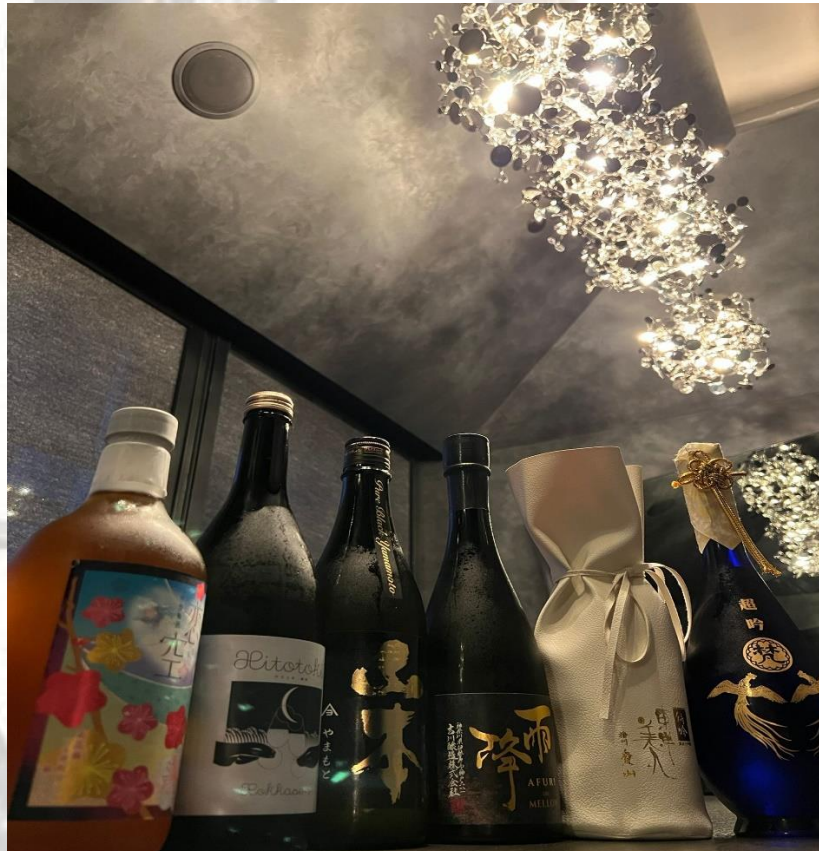
EVENT PACKAGES



THE HOUSE BAR



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 sake are ideal for gatherings in the main bar, alcove or private dining room.



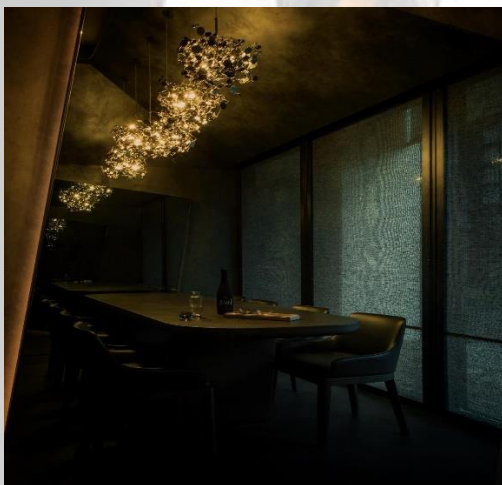
DINING AREAS



Bar: 5 pax

Sofa: 7 pax

Sofa: 10 pax



Private Room: 8pax

**MENU
HIGHLIGHTS**

TSUBAKI

Butler Beverage

Laurent Perrier Millesime (2015)

Wines

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

Or

Tiefenbrunner Muller-Thurgau "Feldmarschall von Fenner" (2020)

Vintages subject to change

Juniper

Umenoyado

Or

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

ASAGAO

Butler Beverage

Head Bartender's Selection

(Refreshing cocktail to kick start the event)

Japanese Rice Wine (Sake)

Seasonal Sake 1800ml

Whisky

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

KINMOKUSEI

Butler Beverage

Shichiken Sparkling Sake

Japanese Rice Wine (Sake)

Seasonal Sake 1800ml

Japanese Distilled Beverage (Shochu)

(Choice of Barley or Sweet Potato)

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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 <http://thehousebar.com.sg/>

FOLLOW US ON

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