

THE BALVENIE PRESENTS AN OMAKASE EVENING AT SHINJI BY KANESAKA

Date : 24 May 2022, Tuesday
Time : 7pm Sharp
Venue : Shinji by Kanesaka, Carlton Hotel Singapore
76 Bras Basah Rd, Singapore 189558
Price : \$542.40++ (Citi Prestige/ULTIMA cards) | \$576.30++ (Other Citi Credit Cards)
\$678.00++ (Other payment modes)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Appetizers

Ankimo | Tako | Edamame | Shiroebi
Monk Fish Liver | Octopus | Stem Bean | White Shrimp

The Balvenie The Sweet Toast of American Oak (Aged 12 Years)

SOUP

Sashimi

Chutoro | Kinmedai
Medium Fatty Tuna | Golden Eye Snapper

SOUP

Cooked Dish

Kegani | Uni | Caviar
Hairy Crab | Sea Urchin | Caviar

The Balvenie The Edge of Burnhead Wood (Aged 19 Years)

SOUP

Sushi

Shimaaji | Chutoro | Otoro
Yellow Jack | Medium Fatty Tuna | Fatty Tuna

SOUP

Cooked Dishes

Awabi | Kimo Sauce | Fugu Ichiya Boshi
Abalone | Liver Sauce | Dried Puffer Fish

Toro Amiyaki
Grilled Tuna Steak

The Balvenie The Second Red Rose (Aged 21 Years)

SOUP

Sushi

Kuruma Ebi | Anago | Uni
Tiger Prawn | Sea Eel | Sea Urchin

The Balvenie The Week of Peat (Aged 14 Years)

SOUP

Soup

SOUP

Dessert

Japanese Fruits & Whisky Jelly

The Balvenie A Day of Dark Barley (Aged 26 Years)

Terms and Conditions: Menu and whisky details accurate as at 28 April 2022 & subject to changes. After confirmation, no cancellations may be made. Any additional food or beverages beyond the menu that are consumed at the restaurant will be charged by the restaurant directly. Any dietary restrictions must be highlighted and changes to the menu are at the discretion of the restaurant. Menu items are subject to change according to seasonality and availability. Special requests are not guaranteed and are subject to availability and restaurant discretion.