

A GASTRONOMIC EXPERIENCE AT ALMA BY JUAN AMADOR WITH CALIFORNIAN WINES

Date : 23 February 2022, Wednesday
Time : From 7pm
Venue : Alma by Juan Amador | Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Price : \$214.40++ (Citi Prestige/ULTIMA Cards) | \$227.80++ (Other Citi Credit Cards)
\$268.00++ (Other Payment Modes)
Dress Code : Smart casual (no shorts, bermudas, singlets and slippers/sandals)

MENU

Snacks

Ocean Trout

Bafun Uni | Passionfruit | Vanilla

Hamaguri Clams

Mornay | Manchego | Winter Truffle

Alma Foie Gras Toast

Meringue | Grapes | Nori

Spotted Prawns

Amur Caviar | Smoked Barramundi | Green Apple

2018 Honig Sauvignon Blanc, Napa Valley

END

Kaluga Hybrid Caviar

Shiro Ebi | Cucumber | Sea Water

2017 Layer Cake Sauvignon Blanc

END

Chutoro

Jamon | Black Olives | Trout Roes

2018 Sand Point Chardonnay, Lodi

END

Horsehair Crab

Chestnut | Russian Caviar | Vin Jaune

2019 Kistler Pinot Noir, Sonoma Coast

END

14 Days Irish Duck

Gobo | Satsuma Orange | Duck Jus

2019 Caymus-Suisun Grand Durif (Petit Sirah), Suisun Valley

END

Amaou Strawberry

Jasmine | Chantilly | Almond

END

Alma's Petit "ห้"

**Menu details accurate as at 16 February 2022 & subject to changes due to availability of seasonal ingredients*