



4-Course Whisky Dinner

4 NOVEMBER 2026, 7PM

EDEN RESTAURANT

\$188++ per person

(inclusive of a bottle of

The Glen Grant 12 Year Old Sherry Cask Finish per person)

HOUSE-CURED YELLOWFIN TUNA TATAKI (S)

Chayote Salsa, Ikura Roe, Chilled Tomato Gazpacho

The Glen Grant 12 Year Old Sherry Cask Finish

ROASTED CARROT GINGER VELOUTÉ (S, D)

Marinated Crab Remoulade, Chilli Oil

The Glen Grant 15 Year Old

MAIN COURSE

(CHOOSE 1)

PAN-SEARED BARRAMUNDI (S, D)

Braised Beluga Lentils, Petit Mirepoix, Clam Beurre Blanc

The Glen Grant 15 Year Old

or

WAGYU RUMP STEAK (D)

*Potato Mousseline, Roasted Vegetables, Pickled Red Onion,
Mustard Bordelaise*

The Glen Grant 15 Year Old

or

PASTA FREGOLA (V, D, N)

*Sautéed Fregola with Wild Mushroom Cream,
Braised Morel Mushrooms, Parmigiano, Pine Nuts*

The Glen Grant 15 Year Old

DESSERT

CHESTNUT PEAR MONT BLANC (V, D, N)

*Williams Pear Compote with Almond Joconde, Light Chestnut
Crèmeux, Mascarpone Mousse, Caramelized Hazelnuts*

The Glen Grant 18 Year Old

(S) Seafood | (D) Dairy | (V) Vegetarian | (N) Nuts

**Prices are subject to 10% Service Charge & 9% Goods & Services Tax*