

## A PRIVATE DINING EXPERIENCE WITH TINOQ AND HANDPICKED WINES

Date : 27 March 2019, Wednesday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Private Dining at Tinoq | Block 30 Jalan Klink, Singapore 160030  
Price : \$142.40++ (Citi Cards) | \$178.00++ (Other payment modes)  
Dress Code : Smart Casual

### Menu

#### Bakwang Kepiting

Crab/Pork Ball Served in a Rich Prawn/Chicken Broth

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#### Beef Rendang

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#### Ngor Hiang

Five Spice Meat/Prawn/Water Chestnut Roll

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#### Nyonya Vegetarian Chapchye

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#### Ayam Buah Keluak

Organic Chicken Cooked in Black Nut Gravy

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#### Sambal Tumis Udang

Sea Prawns Sambal

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#### Sotong Hitam

Squid Cooked in its Ink

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#### Nangka Lemak

Young Jackfruit in Coconut Broth

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Organic Young Sweet Potato Leaves Fried with Hae Bee Hiam

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Served with Freshly Steamed Rice

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#### Featured Alcohol

##### Handpicked Wines (Handpicked Collection)

Chardonnay 2016, Mornington Peninsula, Australia  
Cabernet Sauvignon 2013, Margaret River, Australia

\*Menu and beverage details accurate as at 14 February 2019 & subject to changes