



ONE - NINETY

4-Course Set Dinner **\$98**
With 3 Glasses of Sommelier Wine Pairing **\$156**

STARTER

select one

- Hamachi Tiradito, Daikon, Jalapeños, Citrus- Soy 🍷
- David Hervé Fine de Claire Oysters N°3 on Ice, Ponzu, Wasabi Pickles (3 pieces) 🍷 🍷 🍷
- Burrata, Heirloom Tomatoes, Pickled Mustard, Aged Balsamic Vinegar 🍷 🍷 🍷
- Avocado, Mixed Baby Cress, Miso Dressing 🍷 🍷 🍷
- Seared Duck Foie Gras, Pear Chutney, Brioche 🍷 🍷 🍷

ADDITIONAL SUPPLEMENT \$8

SOUP

- Roasted Tomato Soup 🍷
- Forest Mushroom Soup, Truffle Oil 🍷 🍷

ENTRÉE

select one

- Roasted Norwegian Salmon, Caper Herb Sauce, Tomatoes, Asparagus 🍷 🍷 🍷
- Pan-Seared Sea Bass, Fennel, Avruga Caviar, Beurre Blanc Sauce 🍷
- Crispy Duck Leg Confit, Potato Mousseline, Bigarade Sauce 🍷 🍷
- Acquerello Porcini Mushroom Risotto, Parmigiano 🍷 🍷 🍷
- Laksa, Rice Noodles, Cockles, Scallops, Prawns, Quail Eggs 🍷 🍷 🍷
- Cantonese Hor Fun, Wok-Fried Flat Noodles, Fresh Seafood 🍷 🍷 🍷
- Sanchoku Wagyu Striploin 220g, Béarnaise Sauce, Fries 🍷 🍷 🍷

ADDITIONAL SUPPLEMENT \$10

DESSERT

select one

- Strawberries, Yoghurt and Almond Tart 🍷 🍷 🍷
- Raspberry Shortcake, Yuzu Lemon Sorbet 🍷 🍷 🍷
- Mille-Feuille with Mango, Kaya Crème, Passion Fruit Sorbet 🍷 🍷 🍷

ADDITIONAL SUPPLEMENT \$10

- 🍷 Gluten-Free
- 🍷 Contains Soy
- 🍷 Contains Nuts
- 🍷 Contains Shellfish
- 🍷 Contains Dairy
- 🍷 Contains Eggs
- 🍷 Contains Beef
- 🍷 Local
- 🍷 Sustainable Produce
- 🍷 Vegetarian
- 🍷 Vegan
- 🍷 Live-Well

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Prices are in SGD, subject to service charge and applicable taxes.

